

688
THE NATIONAL

APRIL 9, 1961

P

Provisioner

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

News and Views—1891
News and Views—1961
Unique On-Roll Dressing
Charolais Sall Sausage
New Branch for Big Volume
The Meat Trail

17
19
20
23
26
31

Convert your BY-PRODUCTS into the BEST BUY-PRODUCTS

Every packer and renderer wants to convert their by-products into products that have the best market acceptability. This is why the country's leading packers and renderers use Expellers. They know that feed mixers prefer to buy pressed cracklings, fats and greases produced by the dependable Expeller process. They have confidence in the Expeller's ability to consistently make products of unvarying high quality.

THE JOHN ONEAR LIBRARY

APR 10 1961

FEED & FERTILIZER
SUPPLY

YOUR
BRAND

YOUR BRAND

YOUR
BRAND

Anderson has the facilities, experience and "know-how" necessary to manufacture machines that produce cracklings with a higher protein per unit basis and with an excellent color. Furthermore, the readily handled Anderson Expeller cracklings are much easier and less costly to process.

You, too, will find Anderson Expellers the way to convert your BY-PRODUCTS into the BEST BUY-PRODUCTS! Write for Anderson's Crackling Expeller Catalog today!



THE V. D. ANDERSON COMPANY

1965 West 96th Street • Cleveland 2, Ohio division of International Basic Economy Corporation

CUT LOADING UNLOADING TIME

*more than 50% in
trucks and cars*



WITH

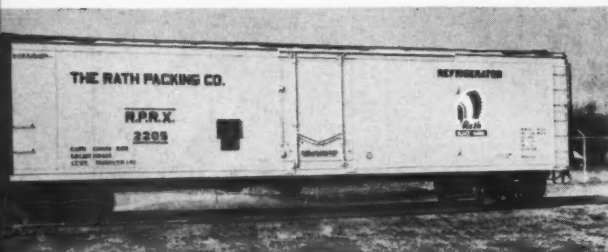
Globe's New CARRIER RAIL

FAT. PEND.



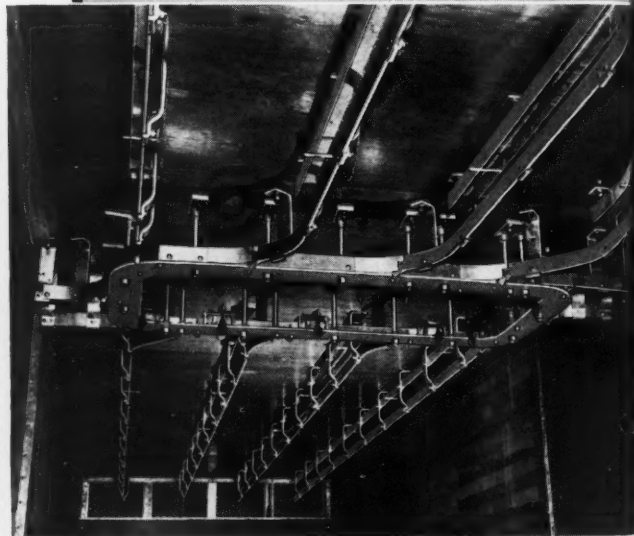
G. "Kelly" DeVries, vice president of E. W. Kneip, Inc., easily rolls massive beef cut along rail inside one of Kneip's 35-foot truck trailers equipped with Globe carrier rail installation of six longitudinal rails and switches.

Globe carrier rail installation inside one of 25 refrigerated boxcars built for the Rath Packing Company contains four longitudinal rails, two transfer rails and switches.



A Globe TRANSPORT-ON-THE-RAIL system in your trailer or box car will get your loading or unloading job finished in half the time with no slow, back-breaking lugging, lifting, hooking and carting by your crew.

- You save man hours.
- Your men don't tire.
- They're free for other work sooner.
- Faster handling means reduced heat build-up, thus less demand on refrigerating system.
- Tracking can be mounted on as narrow as 12' centers, allowing compact loading and uniform product distribution.
- Meat can't fall or become bruised as it is fastened securely to trolleys.



This rail system adapts itself to almost any condition. Rails run either the length or width of carrier. Adjustable sections join carrier and dock rails. For carriers with pipe rails, Globe can furnish portable track sections that attach to piping. Your men can wheel meat right up to hooks.

Systems are available for immediate installation or in kit form for customer adaptation.

Contact Globe's Engineering Department
today for full details. Telephone, write or wire:

THE GLOBE COMPANY

4000 SOUTH PRINCETON AVENUE, CHICAGO 9, ILLINOIS

Representatives for Europe and the Middle East: Seffelaar & Looyen, 90 Pyramontkade, The Hague, Netherlands

*Serving the Meat
Industry Since 1914*



SLAUGHTER

Humanely

WITH THE STUNNER
THAT SUITS YOUR NEEDS BEST!

Presco
LEKTRO-STUN
Stuns 650 to 1,000
animals an hour

PRESKO STUNNERS are adaptable
to a wide range of
humane slaughtering requirements.

They are scientifically
engineered, ruggedly constructed,
designed to give years of carefree service.

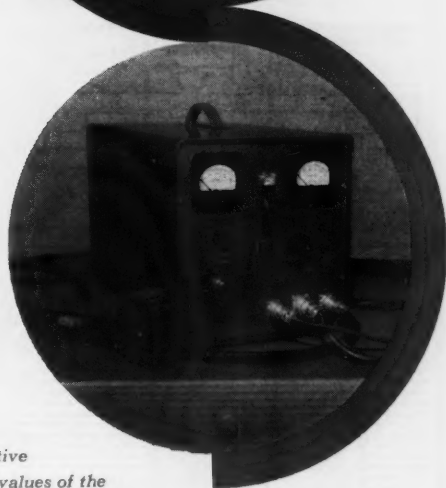
They stun hogs, sheep, calves
easily, quickly, economically.

Whether your plant
is large or small, there's a Presco Stunner
that will suit your needs best!



SEE IT
AT BOOTHS
47 and 48

Presco
PORTA-STUN
Stuns 350 to 600
animals an hour



See your Preservaline representative
for full information about the outstanding values of the
PRESKO LEKTRO-STUN and the **PRESKO PORTA-STUN** —
or send your inquiry to us.



Among the many products for meat processing
originated in our research laboratories are the famous

- PRESKO SEASONINGS
- PRESKO FLASH CURE
- PRESKO PICKLING SALT
- PRESKO PK
- BOARS HEAD SUPER SEASONINGS
- CYCLACURE

PRESERVALINE...HOME OF **PRESKO** PRODUCTS

MANUFACTURING COMPANY
FLEMINGTON • NEW JERSEY

Since 1877

CANADIAN DISTRIBUTOR: Montour, Ltd., Montreal 12

THE NATIONAL PROVISIONER, APRIL 8, 1961

PERFECT metal PACKAGING for Meat and Lard Products ...from **HEEKIN**

Heekin's research engineering experience will help solve your meat and lard packaging problems. Call Heekin today and see for yourself that Heekin Cans are planned for your product and profit. Get Heekin Personal Service.



THE HEEKIN CAN CO. PLANTS IN OHIO, TENNESSEE & ARKANSAS
SALES OFFICES: CINCINNATI, OHIO; SPRINGDALE, ARKANSAS

VOLUME 144 APRIL 8, 1961 NUMBER 14

THE NATIONAL **P**rovisioner

15 W. Huron St., Chicago 10, Ill.



CONTENTS

News and Views—1891	17
What happened during the week when Volume 1, Number 1 of the NP was published, and what the editor said on that occasion.	
News and Views—1961	19
Editorial opinion, as well as an account of what's happening in Washington, the state capitals and North, East, West and South of importance to the meat industry.	
Rail Dressing System	20
Canadian Dressed Meats Ltd. develops a facility which helps butcher do better work, provides flexibility and doubles output of beef from plant's dressing floor space.	
Chuckles Sell Sausage	23
Seattle combines quips with quality to build business and looks forward to more during the Fair year of 1962.	
New Branch Built for Volume	26
New Equipment and Supplies	38
Market Summaries	
All Meat, page 71; Processed Meats and Supplies, page 72; Fresh Meats, page 73; Provisions and Oils, page 74; By-Products, page 75, and Livestock Markets, page 77.	
The Meat Trail	81
News about personalities, companies and activities in the meat packing industry.	
Classified Advertising	87
Where to look when you want to find a job, hire an employee, acquire or sell a plant or obtain good used equipment.	

EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor
GREGORY PIETRASZEK, Technical Editor
BETTY STEVENS, Associate Editor
ROBERT KULAR, Associate Editor
GUST HILL, Market Editor
DANIEL O'CALLAGHAN, Associate Editor

EXECUTIVE STAFF

THOMAS McERLEAN, Chairman of the Board
LESTER I. NORTON, President
A. W. VOORHEES, Secretary

PROVISIONER PUBLICATIONS

The National Provisioner, The Daily Market & News Service, Purchasing Guide for the Meat Industry, American Miller and Processor, Feeds Illustrated, Consolidated Grain Milling Catalogs, Feeds Illustrated Daily, American Miller Daily and Feed Trade Manual.

Published weekly at 15 West Huron st., Chicago, Ill., U.S.A., by The National Provisioner, Inc. Yearly subscriptions: U.S., \$6.00; Canada, \$8.00; Foreign countries, \$8.00. Single copies, 30 cents. Copyright 1961 by The National Provisioner, Inc. Trade mark registered in U.S. Patent Office. Second class postage paid at Chicago.

THE NATIONAL PROVISIONER, APRIL 8, 1961

to sausage makers who want to eliminate AIR POCKETS

The NEW VEMAG G-250 is the only continuous stuffer to completely eliminate air pockets in BOLOGNA as well as heavy emulsion DRY SAUSAGE.

NEW IMPROVED
VACUUM ATTACHMENT
MAKES THIS POSSIBLE.

CAPACITY:

UP TO 6 TY-LINKERS ON ONE HORN
UP TO 8000 LBS. OF BOLOGNA PER HOUR



VEMAG

G-250
NEWEST MODEL

The G-250 can be set up in minutes simply by connecting it to an electrical outlet—no water or air connections necessary.

Let us show you how this outstanding equipment can give you better products, increased yield and big labor savings.

U. S. Patent Granted

- Control of filling pressure by advanced mechanical stuffing system
- Improves appearance
- No smearing
- Utilizes your casings much better
- Saves time and money by eliminating vacuum mixer
- Reduces drying time on Dry Sausage
- Has its own labor-saving loading device
- Simplicity and ease of operation and maintenance

WRITE OR PHONE:

ROBERT REISER & CO., INC.

FOOD EQUIPMENT DIVISION

253 Summer St., Boston 10, Mass.

Distributors for Metropolitan, N. Y. Area
LUCAS L. LORENZ INC., 80 Gerry St.
Brooklyn 6, N. Y.

Distributors for Great Lakes Region
SHARP TOOL SERVICE CO., 5401 W. Lake St.,
Chicago 44, Illinois

HUBBARD 2-1225

Distributors for Middle West and South
PHIL HANTOVER, 1717 McGee St.,
Kansas City 8, Mo., VICTOR 2-8414

Distributors for West Coast
S. BLONDHEIM CO., 425 Third St.,
San Francisco, Calif., SUTTER 1-1892

THE PURECO CO₂ COLD BLUE LINE

drops temperatures to sub-zero in seconds!



SAVE WITH PURECO CO₂ "BLAST CHILLING"

Pureco carbon dioxide liquid sprayed into trucks or railroad cars reduces interior temperatures to sub-zero in seconds. The warm, moisture-laden air is flushed out and replaced with cold dry vapor, thus preventing "heat shock" from loading temperatures. Pre-cooling periods are shortened, "pull-down" periods eliminated, product temperatures remain constant.

No special equipment needed!

Pureco CO₂ Blast Chilling needs no special equipment. It acts as an auxiliary to your truck's normal refrigeration system... mechanical units, hold-over systems or "DRY-ICE."

Have a Blast Chilling demonstration

Pureco would like to demonstrate Blast Chilling to you in your trucks under your working conditions—with no obligation on your part. Call your Pureco representative or write:



See us at Booth Nos. 59-60-61
at the N.I.M.P.A. Show

PURE CARBONIC

Pure Carbonic Company, A Division of Air Reduction Company, Inc.
General Offices: 150 East 42nd Street, New York 17, N.Y.

AAdvertisers

INDEX

Allbright-Nell Company, The	Third Cover
American Spice Trade Association	10
Anderson, V. D. Company	Front Cover
Archibald & Kendall, Inc.	75
Asmus Bros., Incorporated	50
B.N.S. International Sales Corp.	84
Barliant and Company	87
Basic Food Materials, Inc.	56
Boston Train Rail Co.	66
Brechtan Corp.	54
Calgon Company	53
Cincinnati Butchers' Supply Co., The	63
Cincinnati Livestock Company, The	50
City Products Corporation	44
Coldmaster Truck Refrigeration Division Construction Machinery Co.	60
Diamond Crystal Salt Company	37
Dobackmun Company, The	30, 31
Du Bois Company, Inc., The	61
Dupps Company, The	9
Eastman Chemical Products, Inc.	8
Farrow and Company	50
First Spice Mixing Company, Inc.	27
Ford Motor Company	14, 15
Globe Company, The	Second Cover
Griffin-Rutgers, Inc.	51
Griffith Laboratories, Inc., The	69
Ham Boiler Corporation	40
Heekin Can Company	4
Hoffmann-La Roche, Inc.	70
Howe Ice Machine Company	64
Hygrade Food Products Corporation	60
James Company, E. G.	40
Jarvis Corporation	58
Kadison Laboratories, Inc.	13
Kartridg-Pak Machine Co.	61
Kiwi Coders Corporation	40
Koch Equipment Company	79
Lancaster Packing Co.	60
Lewis, G. B. Company	68
Lily Tulip Cup Corporation	29

ADVERTISING DEPARTMENT

WILLIAM K. MURRAY, Advertising Manager
JOHN W. DUNNING B. W. WEBB
J. L. HOBSON
HELEN WALTERS, Production Manager

New York Office
ROBERT T. WALKER GARDINER L. WINKLE,
RICHARD E. PULLIAM
527 Madison Avenue (22) Tel. ELdorado 5-6663
Cleveland, Ohio
C. W. REYNOLDS
3451 West Blvd. (11) Tel. OLYmpic 1-5367

Retain "Fresh-Killed Bloom"

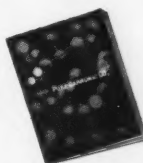
WITH
PURECO
"DRY-ICE"
OR
CO₂ LIQUID
"CHILL
GRINDING"

The Pureco *Chill Grinding* process uses "Dry-Ice" or CO₂ Liquid to produce uniformly high quality ground products. There is a better retention of color and "bloom", as well as considerable dollar savings.

Temperature is pulled down quickly and held in a desired temperature range. Re-cooling after grinding is eliminated, grinding is better, easier. Results: A saving on labor costs, shrinkage is reduced, chill room space is saved.

**Have a trial
Chill Grinding
demonstration.**

Pureco would like to demonstrate its *Chill Grinding* process to you in *your plant . . . under your working conditions* with no obligation on your part . . . call your Pureco man for details or write.



Pureco's new booklet "How Carbon Dioxide Serves You". Write for free copy.



See us at Booth Nos. 59-60-61
at the N.I.M.P.A. Show

PURE CARBONIC

Pure Carbonic Company, A Division of Air Reduction Company, Inc.

General Offices: 150 East 42nd Street, New York 17, N.Y.

AT THE FRONTIERS OF PROGRESS YOU'LL FIND AN AIR REDUCTION PRODUCT

Marschall Dairy Laboratory Tender Meat Products	59
Master Equipment Corp.	67
Mayer, H. J., and Sons Company, Inc.	Fourth Cover
Merck and Company, Inc.	65
Mid-West Wax Paper Company	51
Milprint, Inc.	39
Morrell, John, and Company	10

Niagara Bottle Washer Manufacturing Co.	84
--	----

Oakite Products, Incorporated	41
-------------------------------------	----

Pak-R-Board Corporation, The	50
Paperlynen Company	40
Paramount Paper Products Company	64
Paterson Parchment Paper Company	57
Pfizer, Chas., and Co., Incorporated	46, 47
Preservline Manufacturing Company	3
Pure Carbonic Company	6, 7

Refrigeration Appliances	80
Reiser, Robert, & Co., Inc.	5
Remington Arms Company, Division of duPont de Nemours, E. I. & Co., Inc.	35
Rid-A-Bird, Inc.	44
Rothschild & Sons, M.	40

St. John and Company	68, 83, 85
Sandvik Steel Belt Conveyors Division Sandvik Steel, Inc.	45
Sanfax Company, The	86
Smith's, John E., Sons Company	16
Speco, Incorporated	42

Tee-Pak, Incorporated	11, 12
Thor Power Tool Company	52, 53
Toledo Scale Company	43

United States Industrial Chemical Co.	49
Upco Company, The	56

Vegex Company	44
Visking Company, Division of Union Carbide Corporation	32, 33
Voss, J. H. H., Co., Inc.	10

Wallerstein Company	18
Wells, George, Saw Company, The	62
Werner Manufacturing Company	8

Southeastern Representative: EDWARD M. BUCK
P. O. Box 171, St. Petersburg, Florida

West Coast Representatives: McDONALD-THOMPSON

Denver: 620 Sherman St., (3)
Los Angeles: 3727 W. 6th St., (5)
San Francisco: 625 Market St., (5)
Seattle: 1008 Western Ave., (4)

THE PURECO CO₂ COLD BLUE LINE

drops temperatures to sub-zero in seconds!



SAVE WITH PURECO CO₂ "BLAST CHILLING"

Pureco carbon dioxide liquid sprayed into trucks or railroad cars reduces interior temperatures to sub-zero in seconds. The warm, moisture-laden air is flushed out and replaced with cold dry vapor, thus preventing "heat shock" from loading temperatures. Pre-cooling periods are shortened, "pull-down" periods eliminated, product temperatures remain constant.

No special equipment needed!

Pureco CO₂ Blast Chilling needs no special equipment. It acts as an auxiliary to your truck's normal refrigeration system... mechanical units, hold-over systems or "DRY-ICE."

Have a Blast Chilling demonstration

Pureco would like to demonstrate Blast Chilling to you in your trucks under your working conditions—with no obligation on your part. Call your Pureco representative or write:



See us at Booth Nos. 59-60-61
at the N.I.M.P.A. Show

PURE CARBONIC

Pure Carbonic Company, A Division of Air Reduction Company, Inc.
General Offices: 150 East 42nd Street, New York 17, N.Y.

A

dvertisers

INDEX

Allbright-Nell Company, The	Third Cover
American Spice Trade Association	10
Anderson, V. D. Company	Front Cover
Archibald & Kendall, Inc.	75
Asmus Bros., Incorporated	50
B.N.S. International Sales Corp.	84
Barliant and Company	87
Basic Food Materials, Inc.	56
Boston Train Rail Co.	66
Brechtien Corp.	54
Calgon Company	55
Cincinnati Butchers' Supply Co., The	63
Cincinnati Livestock Company, The	50
City Products Corporation	44
Coldmaster Truck Refrigeration Division Construction Machinery Co.	60
Diamond Crystal Salt Company	37
Dobackmun Company, The	30, 31
Du Bois Company, Inc., The	61
Dupps Company, The	9
Eastman Chemical Products, Inc.	8
Farrow and Company	50
First Spice Mixing Company, Inc.	27
Ford Motor Company	14, 15
Globe Company, The	Second Cover
Griffin-Rutgers, Inc.	51
Griffith Laboratories, Inc., The	69
Ham Boiler Corporation	40
Heekin Can Company	4
Hoffmann-La Roche, Inc.	70
Howe Ice Machine Company	64
Hygrade Food Products Corporation	60
James Company, E. G.	40
Jarvis Corporation	58
Kadison Laboratories, Inc.	13
Kartridg-Pak Machine Co.	61
Kiwi Coders Corporation	40
Koch Equipment Company	79
Lancaster Packing Co.	60
Lewis, G. B. Company	68
Lily Tulip Cup Corporation	29

ADVERTISING DEPARTMENT

WILLIAM K. MURRAY, Advertising Manager
JOHN W. DUNNING B. W. WEBB
J. L. HOBSON
HELEN WALTERS, Production Manager
New York Office
ROBERT T. WALKER GARDINER L. WINKLE,
RICHARD E. PULLIAM
527 Madison Avenue (22) Tel. ELdorado 5-6663
Cleveland, Ohio
C. W. REYNOLDS
3451 West Blvd. (11) Tel. OLympic 1-5367

Marschall Dairy Laboratory Tender Meat Products	59
Master Equipment Corp.	67
Mayer, H. J., and Sons Company, Inc.	Fourth Cover
Merck and Company, Inc.	65
Mid-West Wax Paper Company	51
Milprint, Inc.	39
Morrell, John, and Company	10

Niagara Bottle Washer Manufacturing Co.	84
--	----

Oakite Products, Incorporated	41
-------------------------------------	----

Pak-R-Board Corporation, The	50
Paperlynen Company	40
Paramount Paper Products Company	64
Paterson Parchment Paper Company	57
Pfizer, Chas., and Co., Incorporated	46, 47
Preservalline Manufacturing Company	3
Pure Carbonic Company	6, 7

Refrigeration Appliances	80
Reiser, Robert, & Co., Inc.	5
Remington Arms Company, Division of duPont de Nemours, E. I. & Co., Inc.	35
Rid-A-Bird, Inc.	44
Rothschild & Sons, M.	40

St. John and Company	68, 83, 85
Sandvik Steel Belt Conveyors Division Sandvik Steel, Inc.	45
Sanfax Company, The	86
Smith's, John E., Sons Company	16
Speco, Incorporated	42

Tee-Pak, Incorporated	11, 12
Thor Power Tool Company	52, 53
Toledo Scale Company	43

United States Industrial Chemical Co.	49
Upco Company, The	56

Vegex Company	44
Visking Company, Division of Union Carbide Corporation	32, 33
Voss, J. H. H., Co., Inc.	10

Wallerstein Company	18
Wells, George, Saw Company, The	62
Werner Manufacturing Company	28

Southeastern Representative: EDWARD M. BUCK
P. O. Box 171, St. Petersburg, Florida

West Coast Representatives: McDONALD-THOMPSON

Denver: 620 Sherman St., (3)
Los Angeles: 3727 W. 6th St., (5)
San Francisco: 625 Market St., (5)
Seattle: 1008 Western Ave., (4)

Retain "Fresh-Killed Bloom"

WITH PURECO "DRY-ICE" OR CO₂ LIQUID "CHILL GRINDING"

The Pureco *Chill Grinding* process uses "Dry-Ice" or CO₂ Liquid to produce uniformly high quality ground products. There is a better retention of color and "bloom", as well as considerable dollar savings.

Temperature is pulled down quickly and held in a desired temperature range. Re-cooling after grinding is eliminated, grinding is better, easier. Results: A saving on labor costs, shrinkage is reduced, chill room space is saved.

Have a trial Chill Grinding demonstration.

Pureco would like to demonstrate its *Chill Grinding* process to you in your plant . . . under your working conditions with no obligation on your part . . . call your Pureco man for details or write.



Pureco's new booklet "How Carbon Dioxide Serves You". Write for free copy.



See us at Booth Nos. 59-60-61
at the N.I.M.P.A. Show

PURE CARBONIC

Pure Carbonic Company, A Division of Air Reduction Company, Inc.

General Offices: 150 East 42nd Street, New York 17, N.Y.

AT THE FRONTIERS OF PROGRESS YOU'LL FIND AN AIR REDUCTION PRODUCT

You see exactly what you're getting when you order
food-grade antioxidants
carrying this label



Tenox food-grade antioxidants are available in a wide variety of formulations to meet the many processing requirements of the food industry. No matter which formulation you use, you can be confident of its performance, for the exact composition of each formulation is clearly indicated on the label.

Eastman CHEMICAL PRODUCTS, INC.

Subsidiary of Eastman Kodak Company, KINGSFORT, TENNESSEE

SALES OFFICES: Eastman Chemical Products, Inc., Kingsport, Tennessee; Atlanta; Chicago; Cincinnati; Cleveland; Detroit; Framingham, Mass.; Greensboro, N. C.; Houston; New York City; Philadelphia; St. Louis. **West Coast:** Wilson & Geo. Meyer & Company, San Francisco; Denver; Los Angeles; Phoenix; Portland; Salt Lake City; Seattle. **Canada:** Soden Chemicals, Montreal, P.Q.; Toronto, Ontario.

Motto for '61...

YOU'VE GOT TO RUN
TWICE AS *efficiently* ~~FAST~~
TO STAY IN THE
SAME PLACE...

Let a DUPPS Survey (P.P.E.*) Show you how...

In the next few years, the difference between a profit and a loss may well depend on how efficiently your plant operates. Profit margins are shrinking. Pretty good isn't nearly good enough.

Why not let Dupps survey your plant, put Planned for Profit Engineering* to work for you? P.P.E. is a way to guarantee your efficiency in the Competitive '60's. Write us today.

DUPPS

The Dupps Co.

GERMANTOWN, OHIO

WHICH SPICE?



*Pimenta
officinalis
Lindl**

Nature builds enticing aroma and flavor into spice plants such as this, but bringing them to perfection for a sausage maker's use is another matter. This is the art of the spice grinder . . . an art based on experience, technical personnel and an array of equipment that would surprise many customers. Proper grinding takes a specific type of mill for pepper, another for cassia, others for herbs, still others for ginger, nutmegs, etc. It takes know-how to operate the grinding machines properly and in gauging the types of grinds that will suit specific spices and specific needs. Important also in the grinder's services today are various laboratory analyses for quality control, the ability to formulate blends precisely, special storage and cleaning facilities, and a reliable inventory which eliminates the need for lengthy storage by the customer. Through these "arts" of the professional spice grinder, spices reach their full seasoning potential, and the sausages they flavor reach their highest degree of quality.

You Can't Improve on Nature

**AMERICAN
SPICE TRADE
ASSOCIATION**

82 Wall St., N. Y. 5

ALSPICE

Famous for Meats
SINCE 1827

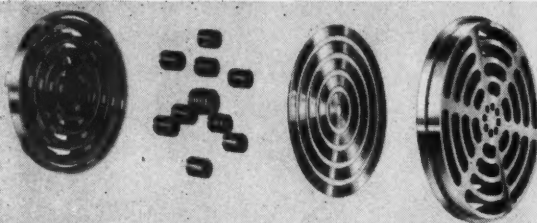


John Morrell & Co., General Offices, Chicago, Ill.

install
VOSS VALVES
in your
compressors

for peak performance

(AIR • GAS • AMMONIA)



Peak performance, maximum efficiency, greater output, and lower power costs can be built into your oldest, and of course your newest, compressors by the installation of VOSS VALVES.

Check THESE VOSS VALVE ADVANTAGES:

- ✓ Quiet, vibration-free operation
- ✓ 20 to 60% more valve area
- ✓ less power consumption
- ✓ minimum pressure loss
- ✓ normal discharge temperature
- ✓ lower operating costs
- ✓ utmost safety

Our detailed proposal for increasing efficiency of your compressor will be sent without obligation. Send name, bore, stroke, and speed of your machine.

VOSS VALVES

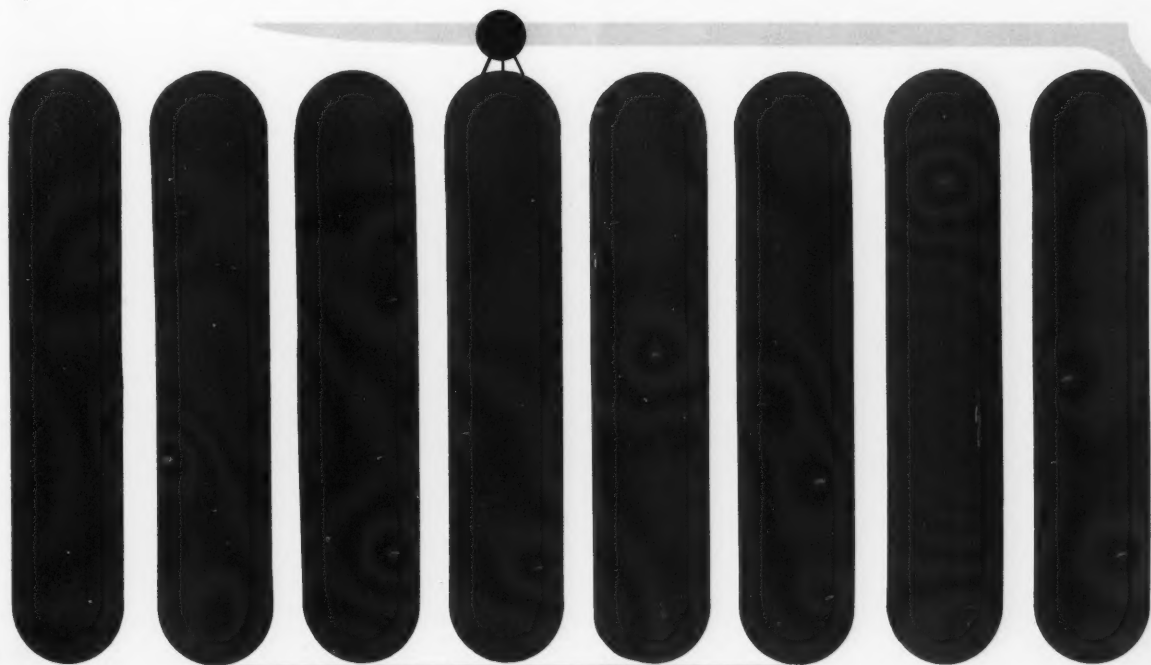
J. H. H. VOSS CO., INC.
785 East 144th St., N. Y. 54, N. Y.

Tee-Pak Brings You The

TEE-PAK-TROL SYSTEM

SERVICE MARK

For Over-All Sausage Kitchen Uniformity . . .
POSITIVE UNIT PACKAGE WEIGHT CONTROL!



you get it *only* with
New 1961
BLUE RIBBON
WIENIE-PAK®

Overweights with wieners alone are costing the industry over \$9,000,000 annually . . . a tremendous profit leak that Tee-pak is doing something about!

With New 1961 Blue Ribbon Wienie-Pak Casing and Tee-Pak's exclusive TEE-PAK-TROL System you not only get a truly outstanding casing that's specifically engineered to meet the standards of today's equipment and procedures, you also get a *sensible, positive approach . . . a Whole New System* to help you solve the costly overweight problem!



call your tee-pak man for details

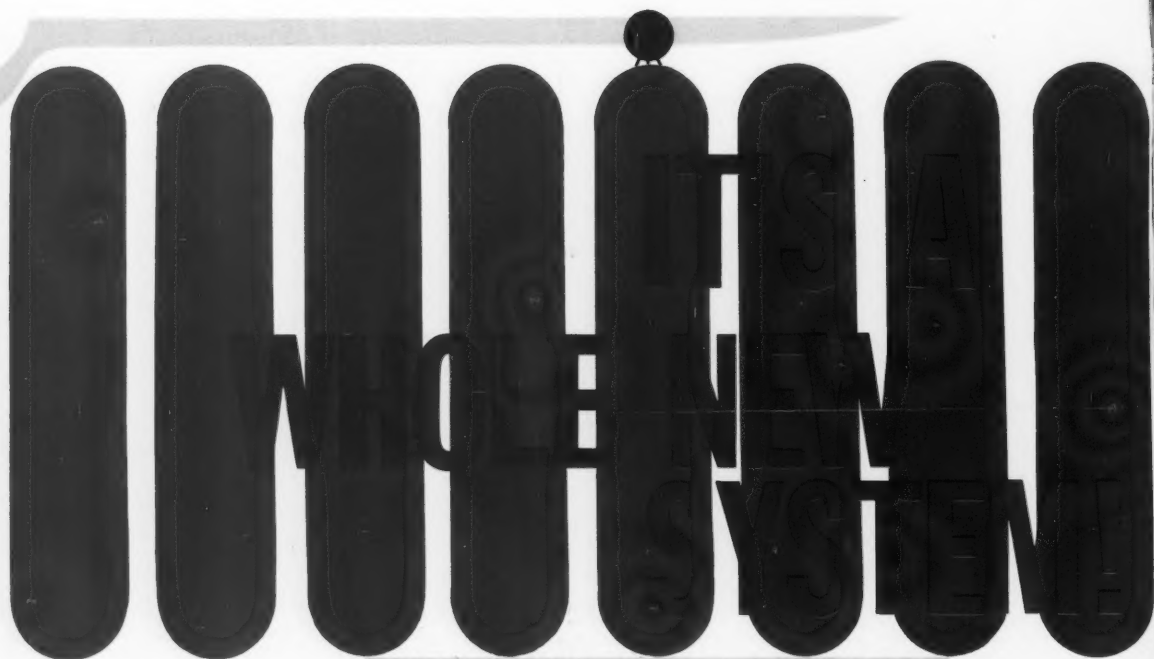
Tee-Pak, Inc.

Chicago • San Francisco

Tee-Pak of Canada, Ltd. • Tee-Pak International Co., Ltd.

New 1961
**BLUE RIBBON
WIENIE-PAK®**

it's more than
a new casing...



call your
Tee-Pak man
for details

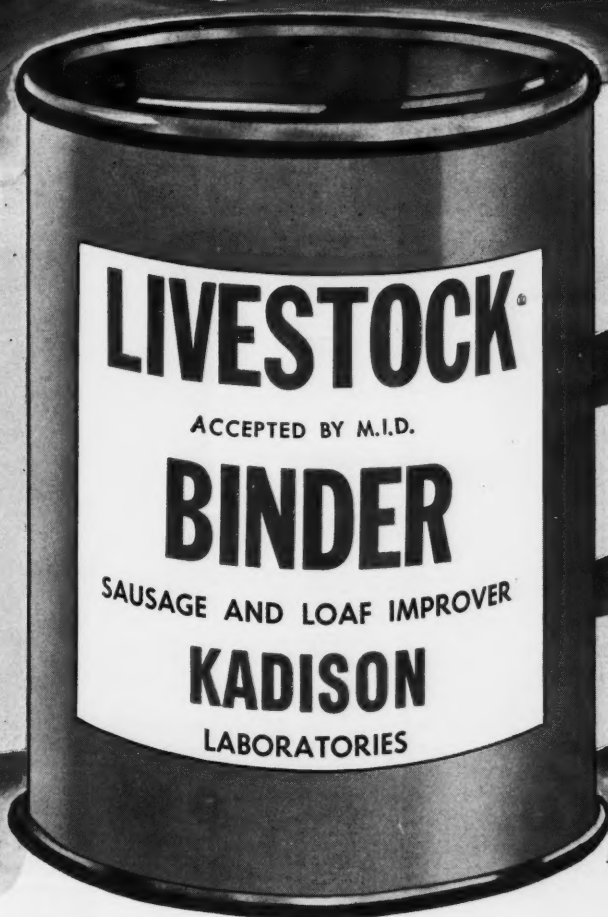
He's got the *Tools* and the *Plan* to help you bring a new standard of uniformity to your entire wiener operation with an end to the staggering give-away problem! CALL YOUR TEE-PAK MAN TODAY FOR THE BEST NEWS YOU'VE HEARD IN YEARS!





**ANOTHER
PROVEN PRODUCT
FROM KADISON LABORATORIES**

LIVESTOCK
BINDER
INCLUDES
ALL THE
VAPOR-
TREATED
CEREALS
NECESSARY
FOR
MAXIMUM
BINDING
POWER.



★ **ACCLAIMED THE
PERFECT COMBINATION
OF CEREALS FOR
PROPER AND
CONSISTENT RESULTS!**

★ **IT WORKS
IT SAVES MONEY**

★ **PRICED FOR
VOLUME**

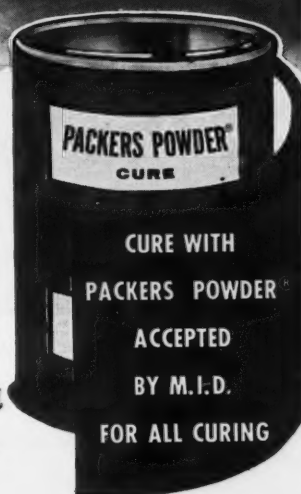
Here's what KADISON LIVESTOCK BINDER will accomplish

- **Maximum moisture retention**
- **Increased yields**
- **Improved palatability**

Kadison
LABORATORIES, Inc.

1850 W. 43rd ST. • CHICAGO 9, ILLINOIS

*Manufacturing Chemists
for the Food Industry*



THE NEWEST REASON TO MAKE
YOUR NEXT 2-TONNER A FORD

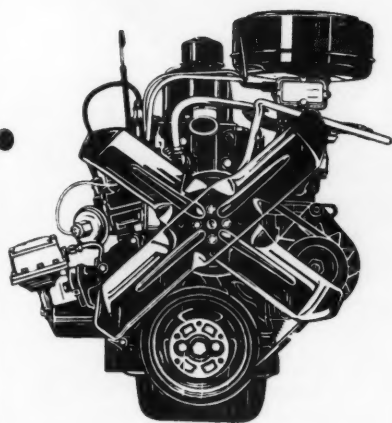
ALL-NEW FORD BIG SIX

262^{CU.} IN. TRUCK ENGINE



FORD DIVISION, *Ford Motor Company*,

New two-ton toughness! New stronger frame...huskier cab...rugged truck suspension that can give twice the front tire life of other types!



Now, the rugged simplicity of a big 262-cubic-inch Six is combined with the dependability of heavy-duty, *exclusive-truck* engine design. In a grueling 40,000-mile test of reliability, Ford's new Big Six was pitted against its principal competitor in the 2-ton field. Result: Ford's new engine required far fewer service adjustments. This means less time in the shop . . . more time on the job.

The new Big Six is one of *four* engine choices in Ford two-tonners for '61—including America's most popular truck V-8's. See your Ford Dealer. He will be glad to help you select the best engine for your job.

SEVEN MORE REASONS

WHY IT'S GOOD BUSINESS TO DO BUSINESS WITH FORD!

You save from the start with Ford's traditionally low prices! And your savings continue with lower operating and maintenance costs. These facts are documented by certified test reports from America's foremost independent automotive research firm. Ask to see these reports. They're on file at your Ford Dealer's.

In addition to these actual dollar-and-cents savings, the following bonus benefits provide greater protection against those annoying problems that are often associated with truck ownership.

1. **Rigid quality controls** give you the strongest safeguard of truck quality ever. One tangible result of these new and uniformly high standards is Ford's liberal new warranty program. Other results: extended durability and performance, lower operating costs.
2. **12,000-mile warranty** (or 12 months) on all 1961 Ford Trucks of every size. Each part, except tires and tubes, is now warranted by your dealer against defects in material or workmanship for 12 months or 12,000 miles, whichever comes first. The warranty does not apply, of course, to normal maintenance service or to the replacement in normal maintenance of parts such as filters, spark plugs and ignition points.
3. **Exclusive 100,000-mile warranty** (or 24 months) on 401-, 477- and 534-cu. in. Super Duty V-8's. Each major engine part (including block, heads, crankshaft, valves, pistons, rings), when engine is used in normal service, is warranted by your dealer against defects in material

or workmanship for 100,000 miles or 24 months, whichever comes first. Warranty covers full cost of replacement parts . . . full labor costs for first year or 50,000 miles, sliding percentage scale thereafter.

4. **Special fleet financing**, available for owners of two or more trucks, provides the opportunity to precisely tailor payments to your income patterns or depreciation schedules. Let your Ford Dealer explain how this fleet truck finance plan offers substantial savings and frees your working capital.
5. **Sales engineers and service specialists** in 36 district offices are on call to solve special truck problems. Working with both dealers and customers, these experienced truck men represent another extra step Ford takes to provide your continued satisfaction.
6. **Replacement parts depots** at 26 strategic locations across the country quickly supply needed parts from ample stocks. Ford's entire supply system is geared to give you faster service and reduce costly downtime . . . wherever you are.
7. **6,800 Ford Dealers**, including 273 specialized Heavy Duty truck dealers, can keep your trucks ready to go wherever they go. From coast to coast, fast Ford service—gas and Diesel—is always close at hand.

From Super Economy pickups to Diesel-powered tractors, you can now fill every truck need up to 76,800 pounds GCW with a modern, money-saving Ford Truck.

FORD TRUCKS COST LESS

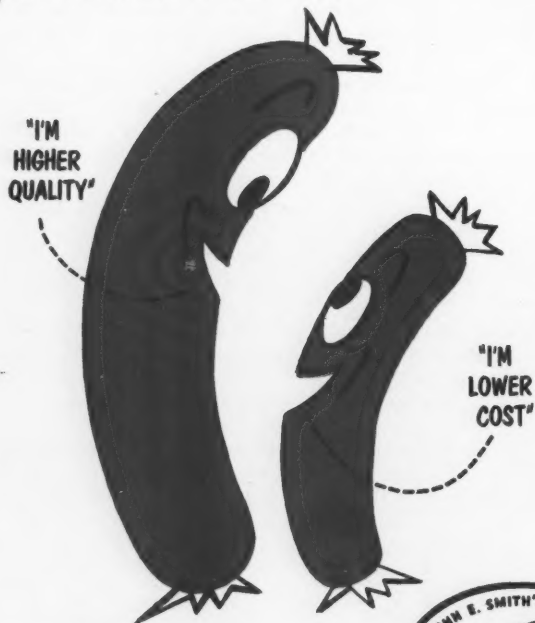


SEE YOUR FORD DEALER'S "CERTIFIED ECONOMY BOOK" FOR PROOF!

Sausage made with Buffalo machines has

BUILT-IN SAUSAGE SALES APPEAL

USE THESE BUFFALO MACHINES to produce sausage of better appearance and quality with longer shelf life...to automate your production and reduce costs



Buffalo



Emulsifier 100

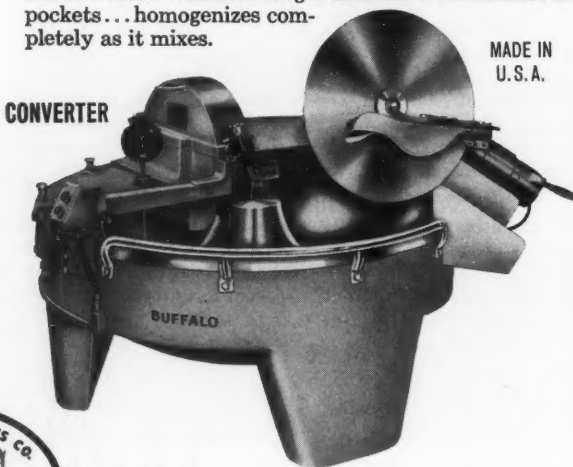
emulsifies in suspension... no mill-like mashing... preserves cell structure for longer shelf life... with or without preliminary conversion.



Continuous Filler

the automated connecting link between emulsifier and finished product... eliminates pulsations and air cavitation for constant weight control... a profitable addition for any kitchen with four or more linkers.

CONVERTER: cuts meat in suspension... does not destroy cell structure... assures longer shelf life... eliminates air pockets... homogenizes completely as it mixes.



CONVERTER

quality machinery for quality sausage-making

GRINDERS • MIXERS • STUFFERS • CUTTERS
REPLACEMENT KNIVES • CASING CLEANING MACHINES

JOHN E. SMITH'S SONS CO. • 50 BROADWAY, BUFFALO 3, N. Y. • NEW CHICAGO OFFICE: 5681 N. LINCOLN AVE., CHICAGO 45, ILL. • PHONE LONG BEACH 1-4658

OUR AIMS AND POLICY

It is customary for the publishers of new ventures in the journalistic line to occupy much space in their first issue with fulsome adulation of their own enterprise and profuse promises which are never kept.

In presenting ourselves at the bar of public opinion we shall enter the very modest plea that our aim shall be to do our duty by all and to win the approbation and support of those in whose special interest our efforts shall be exerted.

It is a matter of surprise that so important and far reaching an industry as that of the manufacture and sale of provisions has until now remained without a special national journalistic champion, no single branch of the industry being represented by a journal conducted in the real interest of the trade or having any standing or influence.

Realizing that the provision industry of the United States, in its multifarious ramifications, is not excelled in importance by any other industry, and having confidence that a well conducted, independent, progressive, high-class journal devoted to the interests of the provision and meat trades in all their branches would be appreciated by the trade and supported liberally, the publishers of THE NATIONAL PROVISIONER have undertaken to supply just such a medium, through which the manufacturer and wholesale dealer may reach his customers and from which the retail dealer may gather all manner of information of special value to him in the conduct of his business.

THE NATIONAL PROVISIONER is backed by large capital and is, therefore, in a position to carry out its plans and fulfill its promises. It is independent of all classes and cliques and will fearlessly advocate such measures and policies as it believes to be for the interest of the trade as a whole, gladly giving place to communications on any subjects which an examination of the articles may show would interest our readers, reserving the right to alter, or reject, anything

[Continued on page 44]

This page of "News and Views" from the first PROVISIONER is published to mark the magazine's seventieth anniversary. Up-to-date "News and Views" will be found on page 19.

News and Views

New York Companies will soon be presented with an agreement drawn up by the United Butchers' Union. It asks that "only union men be employed, working time to be 10 consecutive hours, except store butchers, who shall work till 10 p.m. Saturdays. Sunday work to be abolished, in case of slackness of trade no one to be discharged, but those out of work to take turns; wages to be paid weekly and workmen to eat what they like and live where they please."

America's Hog Has Won with the decision of German Emperor William's government to withdraw the embargo placed upon United States pork. Regulations of the U. S. Department of Agriculture under the new Inter-State Meat Law, which provide for microscopical examination of meat for export, are said to satisfy the German government. Chicago packers, while not crediting the report wholly, said that if the embargo is lifted May pork (now 12.32½) might advance to 14.00.

A Sad Accident happened this week to John Eberhardt, an employe of Hapwood & Busch Packing Co., Cleveland. While carrying a quarter of beef he fell into an open vat of brine and was drowned.

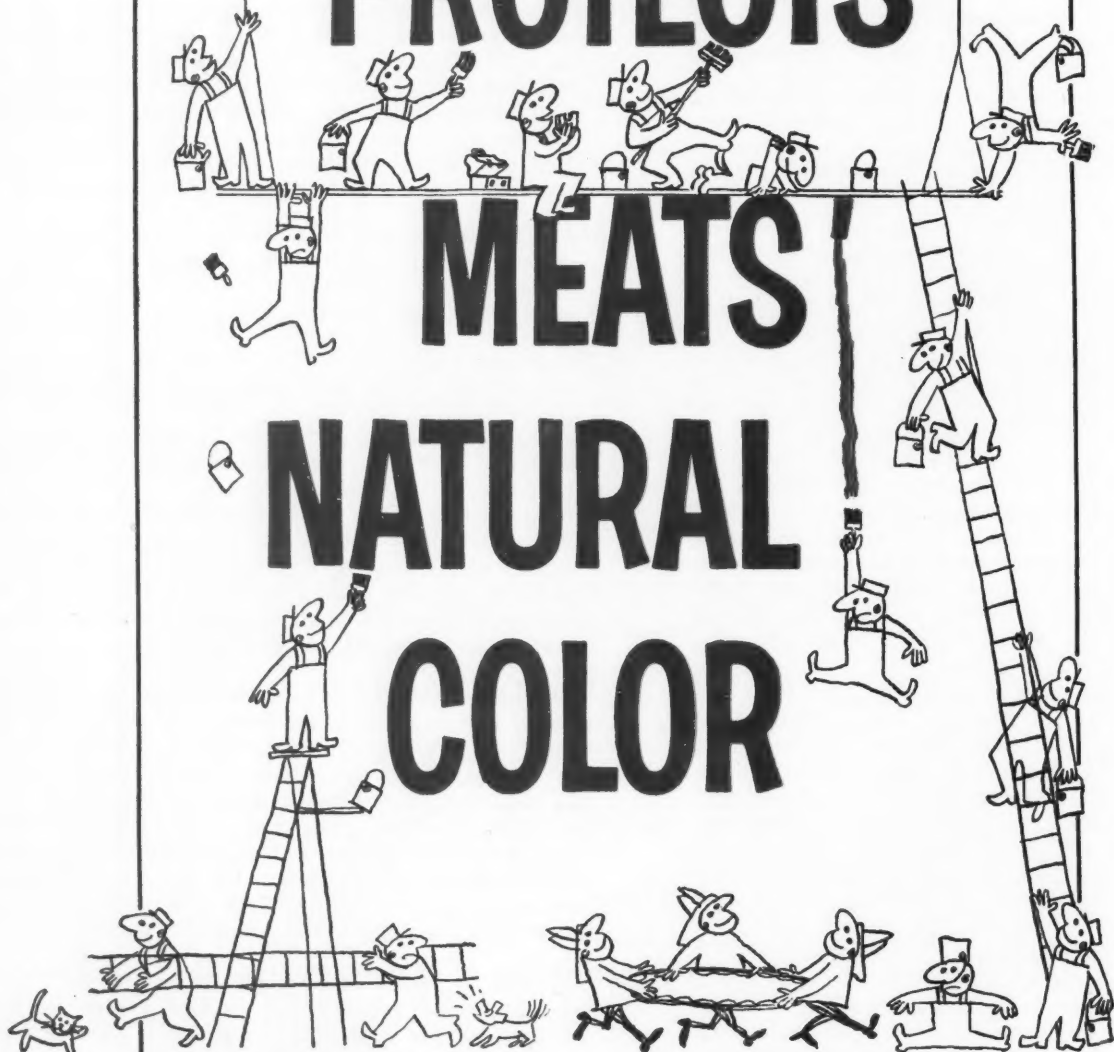
80,000 Texas Cattle have been bought by Mr. Phil D. Armour and Nelson Morris Packing Co. The total cost will be fully \$2,250,000 and \$250,000 in freight will be paid to take the cattle from Texas to Chicago in 250 trains of 16 cars each. It was the intention to ship the cattle to the Osage Indian lands for feeding en route to Chicago, but the situation is confused because of the quarantine there. Several Texas cattlemen have already turned cattle onto their leased land in the Indian country, but Indian Agent Wood at Ponca has declared that he will ask for troops if another carload of cattle is placed on the reservation.

A Flourishing Firm, the G. H. Hammond Co., has just opened the doors of a handsome new building in Albany N. Y. It is a perfectly equipped structure and one which is decidedly an ornament to Broadway. From the time one presses the massive antique silver latch and opens the door till he emerges from the rear platform of the building, where thousands of beef carcasses are shipped to the company, the trip is a continual surprise. One hundred and twenty tons of beef may be put away in the immense ice box.

Investigation of Charges involving the Chicago Livestock Exchange was begun by a legislative committee in Springfield this week. The committee is seeking facts about an alleged boycott on the part of livestock buyers from buying cattle from commission firms if they sold livestock at a lower price.

A Munificent Gift was made by the Brooklyn Aldermen when they gave the right to a refrigerating company to open the streets of the city and lay pipes through which to supply customers with refrigeration by conducting anhydrous ammonia through the pipes.

CURONA PROTECTS MEATS NATURAL COLOR



CURONA develops maximum color in your hams, bacons, briskets and cured comminuted meat products. For guarding color there is no better isoascorbate curing aid and antioxidant than Curona. Write today for a free sample and bulletin.



WALLERSTEIN COMPANY
Division of Baxter Laboratories, Inc.
Staten Island 3, N. Y.

April 8, 1961

VOLUME 144 NO. 14

Seventieth Birthday

SEVENTY—the age which the PROVISIONER attains this weekend—is no longer an unusual one for an American business. Many corporations and partnerships can claim that they, or at least some kissin' cousins, have been in existence for 100 to 150 years.

Age—70 or 700 years (and some companies in Europe are almost as old as the latter figure)—does not impute virtue to a business or its performance. It does suggest, however, that many generations of owners and managers have maintained initiative, adaptability, willingness to compete and the rejection of expediency as the principles of their enterprise. It means that on many occasions they have resisted the temptation to water their product when it would have been expedient or more immediately profitable to do so.

Age does mean that an organization has supplied its customers with a product or service of consistent quality which they, over several or many generations, have approved by their purchases.

Some of the objectives of an organization must change with the times. We are glad to say, however, that with a little modernization here and there, the statement of "Our Aims and Policies" (see page 17) which appeared in Volume 1, Number 1, of THE NATIONAL PROVISIONER on April 11, 1891, still suits us fine.

Desisting from the "fulsome adulation" of our enterprise, which the first editor found objectionable, we will close with the following statement:

The PROVISIONER does not feel old at 70. It feels young and full of an ever-renewed interest in the industry it serves. It intends to stay around and observe, report and interpret developments in the meat packing industry for the next 70 and 140 years.

News and Views

The New York State Meat Packers Association is urging Gov. Nelson Rockefeller to sign into law the Mason-Van Wiggeren bill, which would establish mandatory state meat inspection for the first time in New York as of January 1, 1962. The association-backed bill was passed by the state assembly on the last day of the 1961 session after earlier approval by the Senate. The mandatory inspection program, to be administered by the State Department of Agriculture and Markets, would cover all slaughtering and processing plants in New York not inspected by the State Health Department, New York City or U. S. Department of Agriculture. It would provide the first state inspection of meat processing since the voluntary Health Department program extends only to slaughtering plants.

The mandatory bill also provides for the free flow throughout the state of meat inspected under any of the four inspection programs. The question of payment of agriculture inspection costs is left up to the agriculture commissioner and would be decided after hearings that also would take up proposed regulations for implementing the new inspection law. The act provides that the state regulations "shall conform insofar as practicable" to those of the U. S. Department of Agriculture. The New York State Meat Packers Association has hailed the act as "a big forward step" toward the goal of uniform, mandatory, state-paid inspection. The association also sees the bill as removing the biggest obstacle that has prevented non-federal plants from bidding on state contracts. A humane slaughter bill and an additives-tagging measure died in the 1961 legislature.

The Federal regulation permitting up to 10 per cent added moisture in smoked hams would be adopted by the California Department of Agriculture under proposed changes in the state's meat inspection regulations. Another proposal would give the department authority to permit conformance with changes in federal regulations as they are announced, without waiting for formal state adoption by publication. The California meat inspection law requires that federal regulations be followed insofar as possible. Other proposed state changes in line with recent federal regulations cover the use of small-bore firearms and plastic composition bullets in humane slaughter, release of condemned carcass parts for educational and research use, and inclusion of pancreatic glands in the category of pharmaceutical glands. Written comments on the proposed changes will be received until 5 p.m. Friday, April 28, by the director, California Department of Agriculture, 1220 N st., Sacramento 14, Cal.

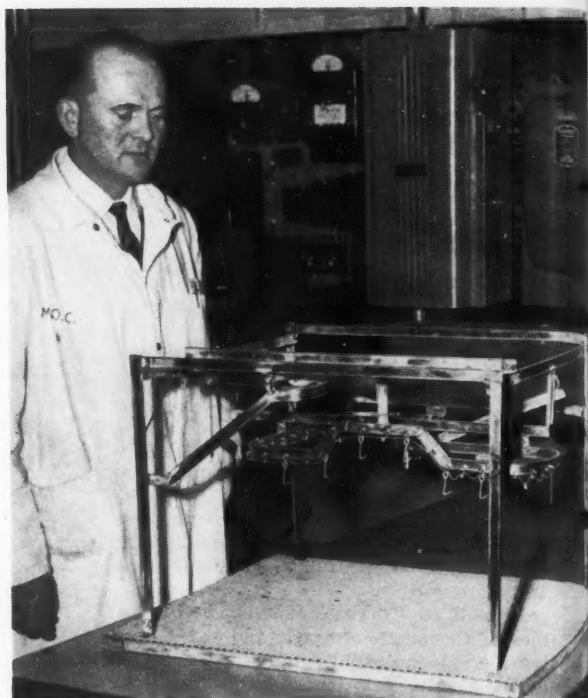
A Federal Trade Commission examiner has found that Plumrose, Inc., New York City, distributor of Danish canned meats, is a "packer" within the meaning of the Packers and Stockyards Act. Examiner Abner E. Lipscomb, therefore, dismissed for lack of jurisdiction an FTC complaint that Plumrose granted illegal promotional allowances. Plumrose is a wholly-owned subsidiary of P. & S. Plum, Ltd., Danish packer with headquarters in Copenhagen. The examiner's initial decision is subject to appeal.

"Where Do We Go From Here" will be the topic of Dr. Roy Morse at the April 15 luncheon concluding the three-day 20th annual meeting of the National Independent Meat Packers Association at the Palmer House, Chicago.

The Arizona Livestock Sanitary Board will hold hearings at 1:30 p.m. Wednesday, April 19, on proposed ante mortem and post mortem inspection regulations and minimum slaughterhouse requirements. The hearings will be in the Livestock Sanitary Board office, Room 407, State Office bldg., Phoenix.

Canadian Packer's On-Rail Dressing System Aids Work And Is Adaptable To Varying Volume

M. O. CHRISTENSEN, plant superintendent for the Toronto firm, examines the model used in designing main beef dressing conveyor system. He devised on-rail system.



A NEW rail beef dressing system, designed with the butcher's work requirements in mind, assures maximum stability to the moving carcass, frees the butcher of unrelated work and provides a high degree of flexibility in dressing volume without materially reducing efficiency. It was invented and developed by members of the management group at Canadian Dressed Meats Ltd., Toronto. Adoption of the system has virtually doubled the put-through capacity of the same floor area in the Canadian plant.

Key to the system is a unique carriage for moving the carcasses on the rail past the various stations. The system was pretested with a scale model before it was

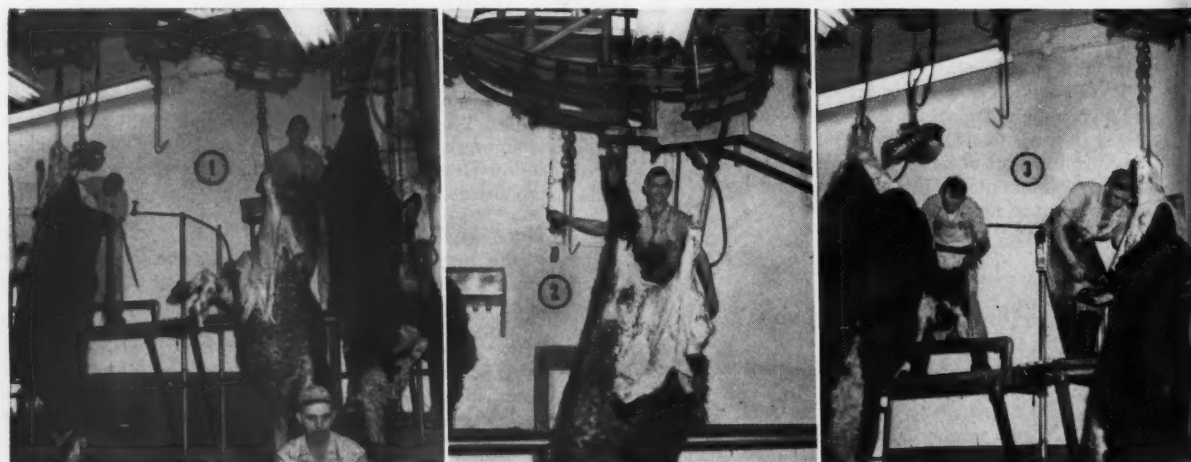
placed in operation at Canadian Dressed Meats Ltd.

The need for revision in the older two-bed dressing department, which was conveyORIZED from the full hoist operation on, arose from management's desire to increase production. There were only two choices: convert to a full rail dressing system or revamp and expand the entire plant. Since this would have entailed almost complete rebuilding of the plant to gain space for additional beds, the firm's principals concentrated on developing a rail dressing system, comments M. M. Richmond, president and founder of the company.

Based on his observations and knowledge gained in his 26 years of association with the company, M. O.

1. First legger gets ready to skin leg of carcass on the bleeding rail. A carcass supported on the main conveyor is moving to the second legger who is opening and clearing the crotch. 2. Having inserted the main conveyor trol-

ley hook into the opened gam, the first legger is lowering a cutout section of the bleeding rail to loosen shackle. 3. The high butchers work on the leg and crotch sections of the carcasses. Legs are removed with a power saw.



Christensen, plant superintendent, designed his new rail dressing system. After roughing out his ideas, he built a stainless steel and copper scale model of his proposed system. The management team, including Richmond and T. K. Lamont, secretary-treasurer, critiqued the model and made recommendations for modification. So thorough was this basic study that only one basic idea, an upgrade glide of the carcass for shoulder and rosette skinning, is not being incorporated in a copy of the system, which is being installed in the new plant that the firm is building in Lethbridge, Alberta, Canada.

WORK AS USUAL: Once the design had been approved, the construction of the conveyor system was let to Webb Conveyor Co., Hamilton, Ont. While the system was being installed, the conventional beds were utilized for dressing operations, so that no productive time was lost. Careful planning permitted the installation to be completed in a period from Friday noon until Monday, with rail operations starting on Monday.

To adjust the floor and rail heights to the new system, a 1½-ft. concrete floor, with suitable drains, was poured in 3½ hours on Friday. Heat and chemicals were used to make this floor weight-supporting by Monday.

A new stunning box was installed which is designed specifically to restrain the animal for stunning with a captive bolt pistol. The box restricts the animal's movements for easy placement of the pistol and features a pneumatically-powered and remotely-controlled swinging gate. Vertically-operated gates increase the risk of loin damage if the excited animal tries to back out while the gate is being lowered, asserts Christensen. Nudging sometimes causes the animal to charge into the frame of the box, bruising the shoulder. The hinged gate gently forces the animal into the box, he notes.

The stunned animal is lifted with a high-speed hoist and landed on the high bleeding rail. Much of the blood is collected in covered stainless steel buckets and taken afterward to the centrifuge and flaking machine.

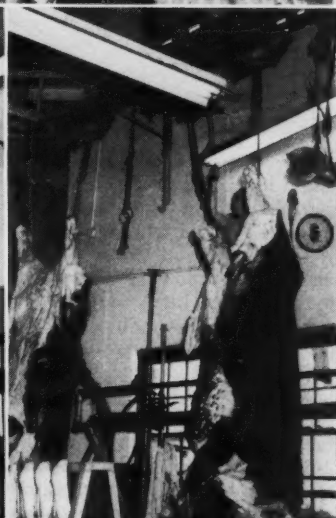
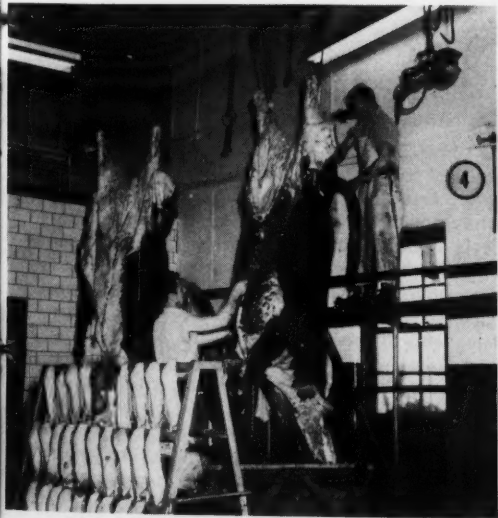
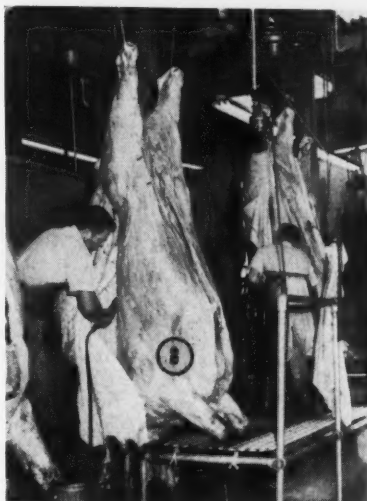
The head is skinned out, cleaned and placed on a truck for inspection. These operations are per-

formed in an area adjacent to the enclosed paunch cleaning section. The bleeding area is 14 ft. x 28 ft.

The high rail is pitched sufficiently to cause the animals to move by means of gravity to the first high rail work station.

Using a cutoff bar, the first logger admits one animal at a time to his station. At this point the animal still is riding on the high bleeding rail. The logger skins out the first leg, opens the crotch, folds the hide back around the rump and uses a guarded air power saw in making the cut that takes off

4. Swivel type of beef trolley used on main rail permits turning the carcass around to meet work needs of butchers. Here the bottom butchers open the hide. 5. High side butcher uses pneumatic tail puller, one of two on the line. 6. Using fixed position lifting hook, second logger raises free leg to insert second beef trolley. 7. Eviscerator frees the ruffle fat from the organs while carcass is moving on the rail. 8. Sider and backer do their tasks with the aid of mechanical skinning knives on carcasses.



the hind foot. The guarded opening on the circular saw is hinged so that it opens when pressed against the shank bone. This saw is suspended from a balancer.

TRANSFER: At this station, the high bleed rail makes a full loop so that it runs parallel with the main powered conveyor which dips down 2 ft. at this point and is separated from the bleeding rail by only 6 in.

The notched floating section in the bleeding rail, on which the shackled carcass rests during the first legger's operations, is connected to an air-powered piston. When the legger is finished, he activates the piston and lowers the floating rail section sufficiently so that he can insert the stainless steel hook of the conveyor carriage into the opened gam. The carcass weight is then transferred to the main conveyor system and the shackled leg is lowered to provide slack for removal of the shackle. The floating rail section is raised and the trolley pushed down a spiraling decline rail that carries the shackle back to the dry landing area.

The plant originally used a straight decline rail, but found that the shackle built up enough speed in traveling downward to damage the wheel and at times to jump the rail with danger to the employees. While the spiral has done much to correct these conditions in the new plant, management intends to install a shackle return conveyor, reports Richmond.

The conveyor system was designed for stability in movement. The Y carriage rides on both sides of an I type channel. The carriage is designed to make turns and ride up or down and has eight weight-supporting wheels, four on each side of the channel.

The bar frame supporting the beef hook is, in turn, supported by two smaller frames, each of which has a four-wheel train, two on each side of the frame. The

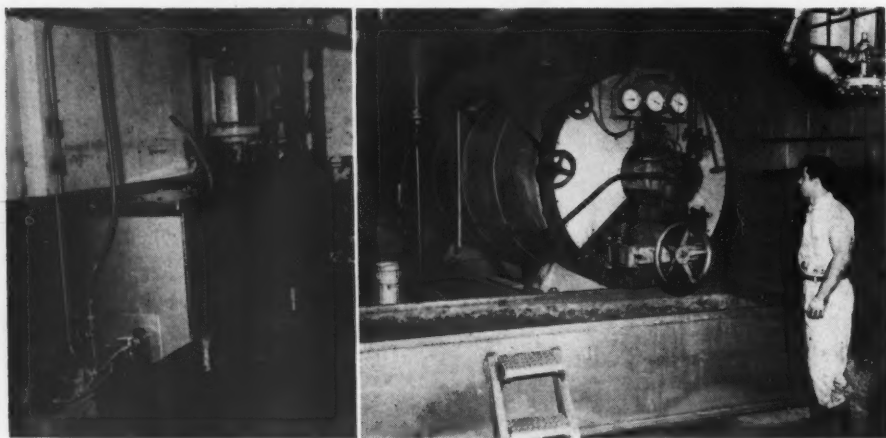


LEFT: A power tool is used by the scribe. **RIGHT:** The shrouder, who works from a hydraulic platform, transfers the side of beef from the main rail to the cooler trolley.

After the first legger has skinned out the freed leg, the carcass travels to the second high platform butcher, who cuts the leg with a power saw, lays the crotch open, turns the carcass around and starts the rumping operation using a Jarvis air-powered Skinner. At slower rate of kill he also skins out the tail with a pneumatic tail puller.

The high rails have a pipe guard to keep the carcasses clear of the platform.

On the low side, a butcher rips open the hide and rims it over. At slower rates of kill he also skins out



LEFT: This new unit freezes liquid blood into flakes which subsequently are used in the manufacture of sausage.

RIGHT: Renderer checks the dials on a new European inedible cooker which has heated shaft.

chain loop connecting the beef hook to the carriage is swiveled so that the carcass can be turned around to meet the requirements of the butchers.

The mobility of the conveyor system enabled management to utilize its floor space to best advantage. The main dressing area is 64 ft. x 32 ft. in size.

FLEXIBILITY: Since the carcass can be turned around, the setup provides for flexibility in making job assignments at various dressing rates. Spotting of auxiliary equipment, such as the tail puller, at two different points on the high platforms also contributes to this flexibility. For example, a crew of 16 men can dress 246 head of good beef in a working day, while a crew of 13 can handle 200, says Christensen. There is virtually no loss of efficiency between these two rates.

the shoulder and rosette and uses a McLean Can-Pak saw to open the brisket.

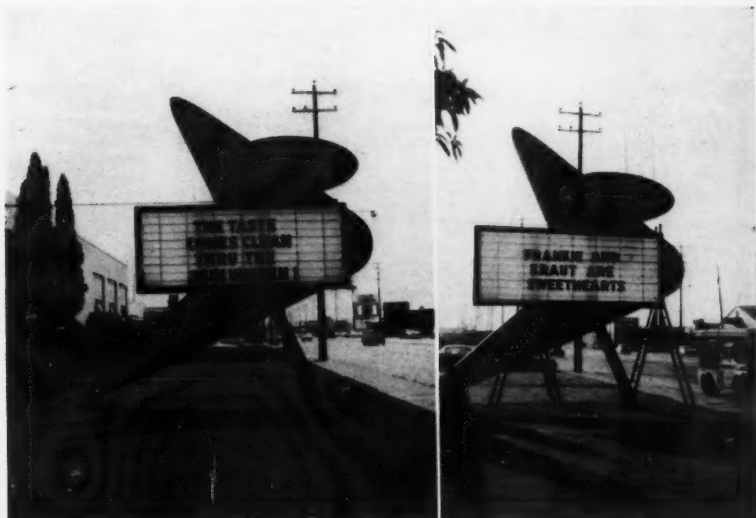
After he has opened the gam on the second leg, the butcher inserts a hook connected to an air lift and raises the carcass sufficiently to insert the second beef hook of the main conveyor system. These main conveyor hooks are spaced 40 in. apart, an interval ideal for the type of cattle being dressed.

When the carcass is fully suspended on two carriages it has maximum stability for subsequent knife work. The carcass is also opened enough to permit easy eviscerating and splitting.

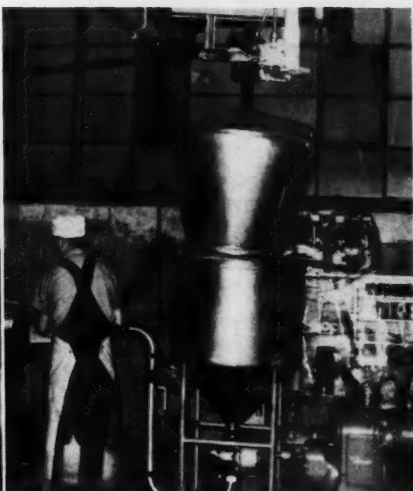
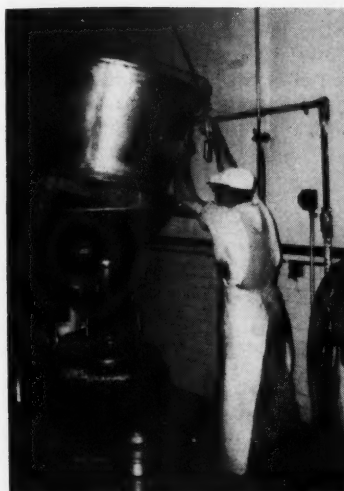
In transferring the carcass to the main conveyor hooks, neither butcher does any lifting; the work is

[Continued on page 60]

Seattle Sausage Company Wins Over Consumers With a Chuckle and Products of High Quality



ABOVE: Seattle citizens chuckle at these and other reader-board signs of Milwaukee Sausage Co. and watch for and contribute new ones. LEFT: Dump buckets are used to feed the emulsifying machine and to fill pump-stuffer which is supplying four frank-furt linkers at the Seattle operation.



four Ty-Peelers supplies peeled franks to the package conveyor line feeding the Package Machinery FA wrapping machine. Visking Visten is used on some chunk style products and others are packaged by the Cryovac method.

Milwaukee Sausage Company was founded in 1916 by Max Rind and Hugo Jassny, father and uncle of its president, Martin Rind. The main part of its present plant, at 2900 Fourth south, Seattle, was erected in 1937. It is one of the few meat processing plants in the area constructed of concrete and steel. Recently the building was expanded by the addition of a new sausage kitchen and chill coolers.

Rind, Seifert, in charge of production, and Miss Eda Rind, office manager, operate the company. To maintain the high quality standard of Milwaukee Sausage, "Carty" Rind devotes much time and effort to the procurement of the meat ingredients for the firm's products and he keeps a watchful eye on cost control.

The Puget Sound area is serviced by a fleet of refrigerated trucks. A controlled system of production and cooler inventory-to-sales assures the buying public of fresh sausage at all times.

ADVERTISING: It is Milwaukee's constant attention to details of quality, coupled with imaginative use of its advertising budget, that causes

You Never Sausage Quality" was the gigantic pun that popped out at startled drivers from a spectacular billboard on Seattle's busiest arterial several months ago. It was, perhaps, the most apt of many audacious, rib-tickling tidbits of copy that the Milwaukee Sausage Co. of Seattle has presented on the billboard and a plant-site readerboard because the company, with its product as well as its advertising, has built a "flavorful" image of quality.

The billboard is only a stone's throw from the grounds where "Century 21," Seattle's space-age world's fair, is being built for a 1962 opening. And Milwaukee Sausage is getting ready to sell its hot dogs to the thousands who will visit Seattle next year.

The company even used this pun: "Take Me to Your Larder."

Milwaukee Sausage Co. is Seattle's

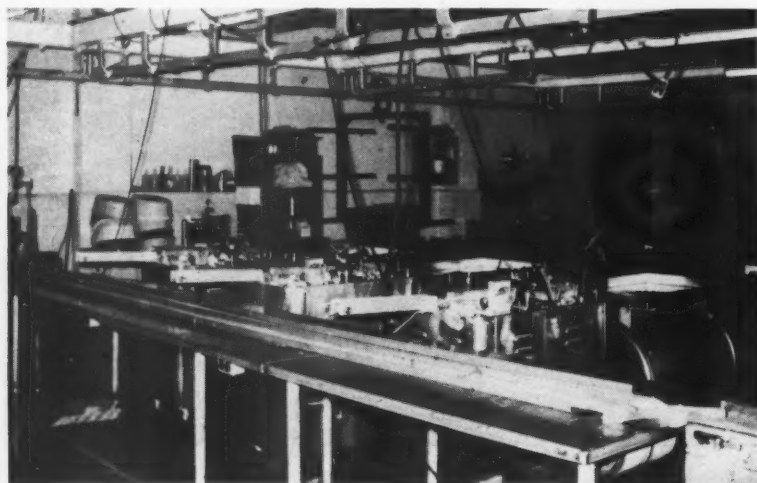
largest processor of "sausage only" products. A wide variety of sausage items are produced, including a number of specialties. One briskly selling favorite is an all-beef frankfurter, in sheep casing, which is flavored with a seasoning formula that Robert Seifert, one of the owners of the firm, brought with him from the "Old Country."

CONTINUOUS: Milwaukee follows a continuous program of modernization and product variations and, as a result, sets the sausage-making pace in its territory. Recent equipment additions are a Roto-cleaver, Mince Master for producing emulsions, dump bucket material handling system, sausage pump stuffer, Julian smokehouses, Mepaco loaf and ham molds and ham forming equipment.

In packaging luncheon meats and cooked ham, two U. S. slicers feed the Flex-Vac 6-12. A battery of

Seattleites to "think a smile" when they see the Milwaukee Brand.

Advertising for the firm is conducted by West Pacific Advertising



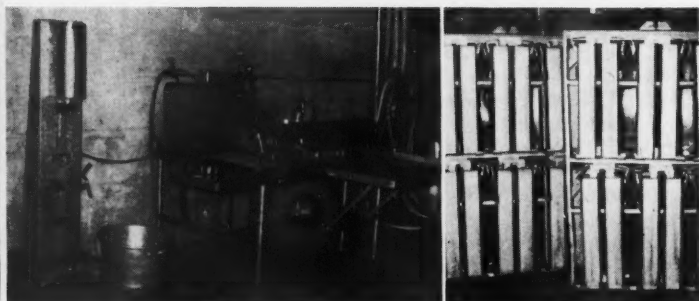
PEELERS discharge skinless franks into the containers passing them on conveyor belt on their way to the overwrapping machine at the Milwaukee Sausage Co.



LEFT: Several types of packaging are employed by the Seattle organization. Output of slicer can be fed by belt to the infed of the Flex-Vac unit shown here, or the latter machine can be supplied by conveyor from other locations.



BELOW (left): This new piece of equipment is employed in the Seattle sausage plant to prepare frozen blocks of meat for further processing of product.



Agency. The agency comes up with many of the billboard quips that have "made Milwaukee famous," but not so many as it once did. Response to the tongue-in-cheek slogans has been so outstanding that most of the "funnies" are now contributed by the public. Each week, Milwaukee gets a handful of suggestions. Those that are used are given credit by name on the board and all contributors are sent a package of meat products by the firm as a public relations gesture.

Several of the slogans have been picked up by Seattle newspaper columnists; one is planning a whole column on the Milwaukee "reader-board" campaign. It may be only a coincidence, but Seattle probably has more reader-boards per capita than any other city in the nation. Imitation, they say, is the sincerest form of flattery.

The billboard-reader-board effort represents only the sustaining portion of Milwaukee's advertising. The firm keeps its products before the public eye in several media and concentrates on one each year.

When visitors start pouring into Seattle for "Century 21," they are likely to be confused by a "repeat" quip on the Milwaukee sign: "Welcome, Tourists . . . This is Milwaukee!"

FTC Fed Back Own Words

The complaint issued last October by the Federal Trade Commission against Ekco Products Co., Chicago, charging Ekco with illegal acquisition of McClintock Manufacturing Co., Los Angeles, shows on its face that the merger could not violate Section 7 of the Clayton Act, as alleged, Ekco has asserted in asking the FTC to dismiss that part of the complaint.

Just as the complaint charged, Ekco said, McClintock when acquired already enjoyed a monopoly in meat handling equipment so the acquisition could not and did not "tend to create a monopoly" nor tend "substantially to lessen competition," as proscribed by Section 7.

Perk up

meats

Pocket the profits

Pocket the profits

Carbon dioxide improves meat products. Liquiflow* makes it easy. CO₂ keeps meat fresh longer. Whets appetites; whittles spoilage. Liquiflow also boosts production. Saves time and labor. For example:

Immobilization: CO₂ assures quick, humane slaughtering and accurate inspection. Reduces labor costs.

Hot boning: Chill floor to shipping dock in three hours.

Grinding and mixing: Liquiflow cools fast. Enhances meat quality, saves chill room space. Reduces handling and labor.

Sausage: Liquiflow CO₂ stops smearing. Extends shelf life. Permits higher fat percentage. Lowers labor costs.

Canning and packaging: Liquiflow controls strip weights. Offsets grinding heat.

Protein upgrading: Liquiflow maintains edible qualification. Efficient, automatic operation.

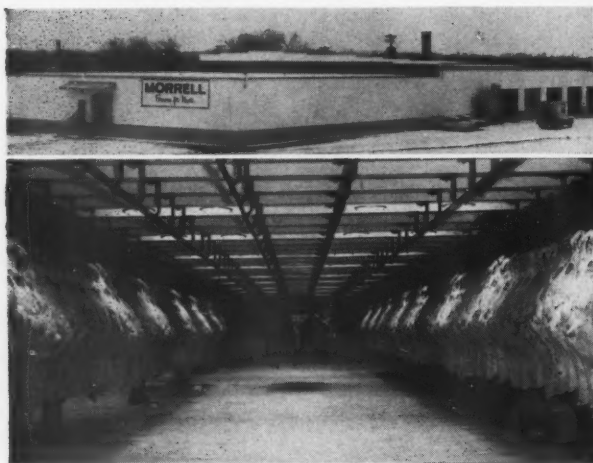
Shipping: Liquiflow protects protein bloom. Curtails spoilage and sliming. Inhibits bacteria. Boosts mechanical units. Cuts shrinkage.

Do you see someplace where Liquiflow can help your operation? For details about these money-saving operations, see us in Booths 222-3-4 at the NIMPA Show.

LIQUID CARBONIC
DIVISION OF **GENERAL DYNAMICS**

Dept. NP, 135 South LaSalle Street, Chicago 3, Illinois
In Canada: Liquid Carbonic Canadian Corporation, Limited
8375 Mayrand Street, Montreal 9, Quebec

*Registered trade-mark of Liquid Carbonic's low-pressure Liquid CO₂.



TOP LEFT: Located on six-acre plot of land near Minneapolis-St. Paul boundary, new Morrell branch contains 28,000 sq. ft. of refrigerated space. BOTTOM



LEFT: Spacious beef cooler can hold about 800 beef carcasses. RIGHT: Part of cooler shipping area. Carcasses travel on rails and then are loaded into trucks.

Morrell's New Twin Cities Unit Offers Latest In Refrigeration And Same-Day Delivery Service

AN ENTIRELY new beef boning department that provides quality beef cuts to the exact specifications of customers, 28,000 sq. ft. of refrigerated space and the latest in refrigeration and humidity control equipment are features of John Morrell & Co.'s new Twin Cities branch located near the Minneapolis-St. Paul boundary. Separate branch house operations, which the firm formerly conducted in both cities, have been consolidated at the new site, where approximately 75 people are employed.

Formal opening of the new 120-ft. x 306-ft. plant was scheduled for April 9. W. W. McCallum, president of the company, headed a long list of Morrell officials expected to be on hand for the event from the firm's headquarters in Chicago and Sioux Falls and Estherville plants.

After purchasing a building and six acres of land in the area last year, the firm added 13,000 sq. ft. of refrigerated space to the 15,000 sq. ft. already contained in the faci-

lity. The original building underwent an extensive remodeling and "face-lifting" program, including construction of a complete beef boning department which provides quality beef cuts as ordered by customers and modernization of docks for loading, deliveries and will-call product orders.



B. N. RENLI

A large beef cooler is capable of holding approximately eight carloads (or 800 carcasses) of beef, while a provision cooler has space for storage of nearly 300,000 lbs. of other meat products, according to B. N. Renli, manager of the new branch.

From the new location the firm can make same-day deliveries to all points in the Twin Cities, he says. Mechanical handling of meat products in the plant is partly responsible for this rapid service.

A complete line of Morrell products is available from the facility. Products are constantly replenished by overnight delivery via refrigerated truck trailers from company plants in Sioux Falls and Madison, S. D., Estherville, Ia., and from the Morrell-owned Tom Sawyer Meat Products Co. in Minneapolis.

Refrigeration is furnished by three York ammonia compressors driven by 2-40-hp. and 1-15-hp. electric motors. The 27 Cold Jet cooling units hung from the ceiling supply about 65 tons of refrigeration and are controlled by thermostats.

The provision cooler is held at 35° to 36° F., with a relative humidity of 84 to 86 per cent. The sharp freezer temperature is kept at -2° to -4° F. The refrigeration system is completely automatic, operates within close temperature limits and has protective devices to warn against malfunction in equipment.

Another feature of the building is an area where salesmen can man a battery of 12 telephones from sep-

[Continued on page 68]



MECHANICAL handling of meats helps give one-day delivery service to customers in Twin Cities area. Products are moved mechanically within plant and by refrigerated trucks after leaving new Morrell plant.



**PROVEN
the BEST!**

New Super

Tietolin[®]

Albuminous binder and meat improver

Every meat processor who wants the "look of quality" without sacrifice of profit, depends on TIETOLIN.

New Super Tietolin is used by more meat processors than any other brand. What further proof do you need?

Approved for use in Federally inspected establishments for your complete production.



FIRST SPICE

Meat Company, Inc.

NEW YORK 13, N.Y. 19 Vestry Street
SAN FRANCISCO 7, CAL. 151 Arkansas St.
TORONTO 19, CANADA 96 York Drive

Sole Manufacturers of the Following:

FLAVOR-LOCK—Natural and Synthetic Seasonings

VIAPHOS—Phosphate Ion-Emulsion Products

VITA-CURAND—The Phosphate Compound for Pumping Fresh

TIETOLIN—Albumin Binder and Meat Improver

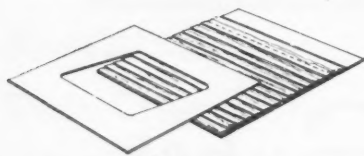
SEAL OLIN—Non-Chemical Preserver of Color and Freshness

RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, 15 W. Huron st., Chicago 10, Ill., and remitting 50¢ for each copy desired. For orders received from outside the U.S. the cost will be \$1.00 per copy.

No. 2,965,497, **SLICED BACON PACKAGE**, patented December 20, 1960 by Phillip F. Durham, Muncie, Ind., assignor to Packers Package



Company, Inc., Muncie, Ind., a corporation of Indiana.

The entire upper wall of the package is separate from and bodily removable from the remainder of the package. It contains the window, with the package enclosed by a flexible transparent envelope.

No. 2,963,369, **PROTECTING COLOR OF ELECTRON IRRADIATED MEAT**, patented December 6, 1960 by Walter M. Urbain, Western Springs, Ill., assignor to Swift & Company, Chicago, Ill., a corporation of Illinois.

A method for extending the shelf life of fresh meat and inhibiting radiation-induced color degradation is disclosed, comprising treating the meat with high-speed electrons at a dosage sufficient to inactivate the major portion of bacteria present on the surface of the meat, this dosage being in the range of 0.1-0.2 megarep; introducing the irradiated meat to an oxygen-enriched atmosphere, and holding the meat in the atmosphere for a time sufficient to restore the bright red color to the meat.

No. 2,961,321, **PROCESS FOR IMPROVING THE FLAVOR OF MEATS**, patented November 11, 1960 by Beverly E. Williams, Hillsborough, Cal., assignor to Hodges Research and Development Company, New York, N. Y., a corporation of California.

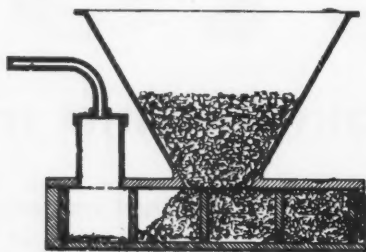
In a process for enhancing the

flavor of meats without tenderizing the meats the inventor introduces the step of injecting the freshly slaughtered carcass, while warm and flaccid before rigor mortis, with a solution containing about 18 per cent by weight of the sterilized mycelium of *Aspergillus* from citric acid production and thereafter cooling and storing the meat.

No. 2,966,416, **METHOD OF MANUFACTURING A DIETETIC CURED FOOD PRODUCT AND COMPOSITION THEREFOR**, patented December 27, 1960 by Michael W. Kossoy, Chicago, and Marvin M. Voegeli, Downers Grove, Ill., assignors to Swift & Company, Chicago, Ill., a corporation of Illinois.

A composition for curing a food product containing a heme pigment is disclosed which comprises in combination a minor amount of nitric oxide-producing materials free from sodium and selected from the group consisting of potassium nitrate and potassium nitrite and mixtures thereof, a major amount of edible chlorides consisting essentially of a mixture of potassium and ammonium chlorides, and a minor amount of a sweetening agent free from sodium and soluble in a water solution of the nitric oxide-producing materials and the chlorides.

No. 2,963,735, **MACHINES FOR INTRODUCING FOODSTUFFS INTO CONTAINERS**, patented December 13, 1960 by Paul Gaudlitz,



Hamburg-Schnelsen, Germany, assignor to Heinz Becker, Hamburg-Blankenese, Germany.

The comminuted foodstuff is introduced into the container from a hopper as suction withdraws air from the container and draws in the foodstuff.

No. 2,971,849, **COATING FOODS AND COMPOSITION THEREFOR**, patented February 14, 1961 by Harvard L. Keil, Clarendon Hills, Ill., assignor to Armour and Company, Chicago, Ill., a corporation of Illinois.

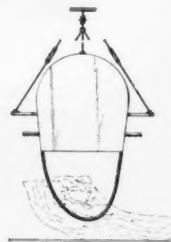
For coating food products that incorporate substantial amounts of fats and oils present which tend to smear inner sides of the wrapper, the in-

ventor reacts gelatine in a water solution with the acid salt of a metal selected from the group consisting of aluminum and non-toxic heavy metals. There are 20 claims, of which 12 are to the method and the remainder to the coating itself.

No. 2,972,791, **CASING TIE AND MAKING SAME**, patented February 28, 1961 by Howard Kelem, Far Rockaway, N. Y. (c/o Global Industrial Machinery Corp., 686 Henry st., Brooklyn 31, N. Y.)

This patent relates to the U-shaped fastener referred to in Patent 2,972,747 and the method of making the tie on the casing.

No. 2,962,752, **MEAT CUTTING APPARATUS**, patented December 6, 1960 by Robert T. Massengill, 8817 S. Throop st., Chicago, Illinois.



For association with a conveyor for moving a body of meat along a path and a stationary support adjacent the path, the inventor provides an endless flexible blade meat cutter for making a curved cut in a body of meat and a resilient device connecting the meat cutter to the stationary support to permit movement of the meat cutter across the path.

No. 2,969,649, **METHOD OF SUPERCHILLING FROZEN FOOD**, patented January 31, 1961 by Willard L. Morrison, Lake Forest, Ill., assignor, by mesne assignments, to Liquefreeze Company, Inc., New York, a corporation of New York.

There are 12 claims to this patent for a liquid nitrogen treatment super-chilling apparatus and method for frozen foods.

No. 2,969,100, **MEAT CHOPPERS**, patented January 24, 1961 by Remer R. Reid, sr., 824 Briarcliff road, and Eugene A. Anderson, 1594 Evans drive S. W., both of Atlanta, Ga.

An attachment for use with a meat chopper having a feeder worm encased in a barrel and a knife cooperating with a perforated plate is disclosed, the knife comprising a hub having a central opening, a number of cutter blades extending outwardly from the hub, propeller-like wings attached to the hub and positioned respectively adjacent and extending spirally from the blades, whereby, in operation, the blades will force material being chopped toward the perforated plate and avoid the formation of sinew and gristle balls behind the knife.

sturdy paper tub keeps meat "chopping-block" fresh



Lily designs the ideal package for meat products

FROM LILY PACKAGING SPECIALISTS COMES A DOUBLE-WRAPPED PAPER TUB TO SOLVE YOUR MEAT PACKING PROBLEMS

■ Lily* paper tubs protect your meat products and save you money. Highly perishable variety meats stay fresh and edible from packer to purchaser. Liver, steaks, chopped meat, barbecue meat, sausage meat, sweetbreads, stew meat, lard and chitterlings can be shipped safely, because the double-wrapping and non-corrosive coating of

sturdy Lily tubs eliminate needless spoilage and dehydration.

■ Lily Nestrite* tubs are excellent for imprinting. When empty they nest, when full they stack neatly. And they are priced to keep costs down where you want them.

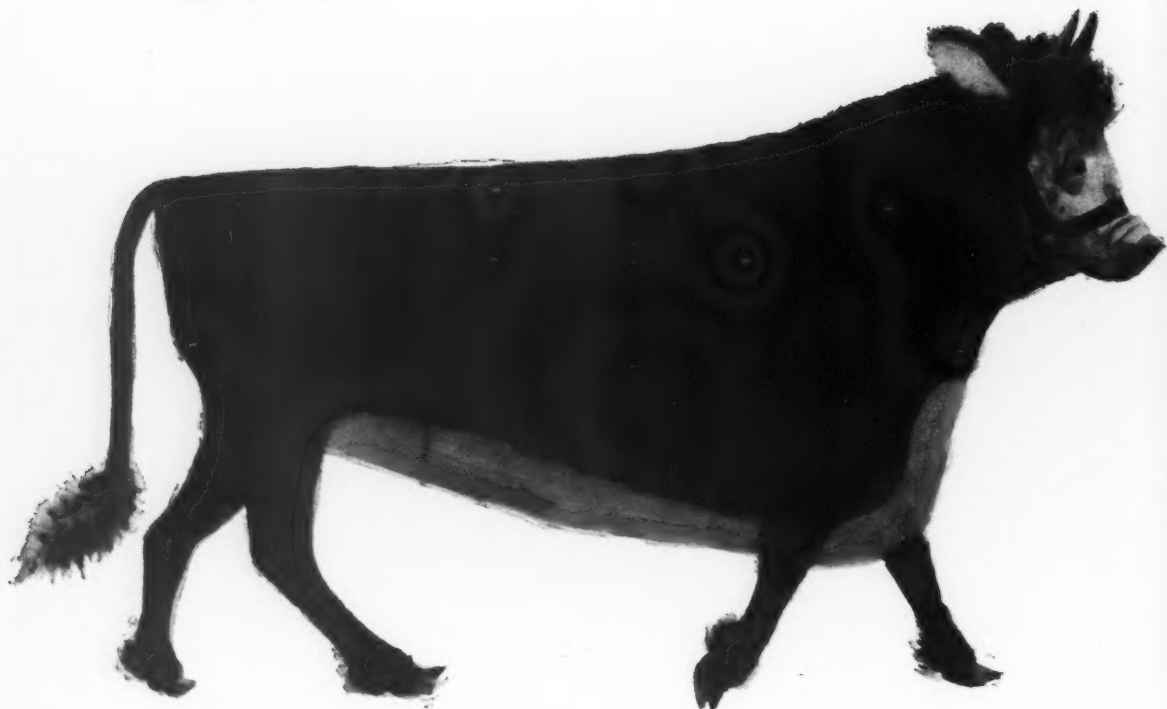
■ For complete information, write to: Lily-Tulip Cup Corp., Dept. NP361, 122 East 42nd St., N. Y. 17.

LILY-TULIP

TM REG U.S. PAT OFF



Beef



**packages
for performance** New Saran Wrap-S* offers maximum visual sales appeal to perishable goods that require freshness protection. Clear and sparkling Saran Wrap-S shrinks taut and smooth. Its superior water vapor transmission rate prevents weight loss while it protects natural flavor. In short, Saran Wrap-S means greater product life and greater product appeal. It is the newest of packages for performance from The Dobeckmun Company, A Division of the Dow Chemical Company, Cleveland 1, Ohio • Berkeley 10, California. Offices in most principal cities.



*T. M. THE DOW CHEMICAL COMPANY

DOBECKMUN

Keep in touch

with Sam Zutler

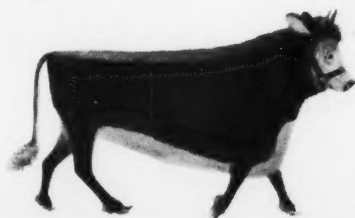
During my travels around the country promoting Saran Wrap-S, I've had a good chance to talk with a representative group of meat packers and processors. Right now, there's a big swing to vacuum packaging of primal or wholesale cuts of beef. This is especially true of institutional packaging.

This process seems to be gaining momentum primarily because the advantages are becoming more attractive to the meat packer and buyer alike.

Vacuum packaging overcomes two of the main problems in the handling of fresh beef. The loss of meat juices (moisture) and trim waste caused by the drying out of the meat. And, as we all know, these two add up to weight loss and, more important, reduce profits.

People that have had a lot of experience with the vacuum package tell me that there is a decided improvement in the general coloring and flavor of the meat.

If you have been holding back on the vacuum package—don't. Our experience shows that the advantages more than offset the added cost of the packaging material. This is, of course, if you use a superior product like Saran Wrap-S with the necessary "built-in" characteristics. Let me hear your opinion or problem. Drop me a line at P. O. Box 6417, Cleveland 1, Ohio.



Chicago Packer-Scientist Says Ham Moisture Rule Is 'Fundamentally Sound'

The federal ham moisture regulation that has generated so much controversy in recent weeks serves both a "true market want" and a "genuine economic utility" and also may give the consumer an "unexpected nutritional benefit," Secretary of Agriculture Orville L. Freeman has been informed by John E. Thompson, president and general manager of Reliable Packing Co., Chicago.



J. THOMPSON

In a letter to the Secretary in connection with the scheduled public hearings on the ham pumping regulation, Thompson said "a deeply analytical view will be required in order to evaluate the situation, without letting political matters obscure the fundamentals." The letter from Thompson continued:

"A fundamentally sound step was taken when the Department of Agriculture authorized the use of 10 per cent added water in the preparation of cook-before-eating smoked hams. The experience of hundreds of local processors (not subject to the old MID limitations) demonstrated conclusively that the market demanded and would accept a ham containing added water. Many of these local processors enjoy an enviable consumer demand for their highly regarded, locally adapted meat products.

"Correlation of these local experiences clearly indicated that the ham consuming public in general preferred the more tender, more juicy, more flavorful ham made possible by the use of a reasonable quantity of added water. It was a true market want and it serves a genuine economic utility.

"As a professional food scientist, I have reason to believe that the use of added water gives the consumer an unexpected nutritional benefit. It appears that the added moisture permits the cooking of the ham by the housewife with less loss of important nutrients in the drippings and cooking losses. Results of my own scientifically designed experiments to test this hypothesis are still too preliminary for publication.

"Water in varying amounts is an inherent part of practically all foods. The use of added water to modify

foods is one of the most fundamental ways in which man has contrived to give his diet variety and appetite appeal in contrast with the monotonous feed of beasts. Water is added to practically every common human food at some time prior to serving. The soup-maker may vary the amount of water used. The consumer will evaluate the result and accept or reject. It is sound economics and the American way of doing things to permit the consumer market to appraise the true value and desirability of any wholesome food—why not ham, too?

"Aside from this, and far more important, is the need to give the meat industry a certain level of freedom and to back the government regulatory agencies associated with the meat industry when they permit modifications of the rules which are, in their best judgment, in the public interest. Political herring-mongers should be given a just hearing. For the most part, however, when they are put in proper perspective, their voices will be barely discernible."

Hog Men Hear Moisture Has Nurtured Ham Sales

Sales of uncooked, smoked hams of The Rath Packing Co., Waterloo, Ia., have doubled since the more liberal federal ham moisture regulation went into effect at the end of last year, Lou Thompson of the Rath livestock service bureau told a recent meeting of the Iowa Swine Producers Association in Waterloo.

Thompson said that consumers find the new ham more palatable, and the company is able to reduce its prices. "I personally think it's a better ham," he added.

After hearing Thompson, the association reworded a proposed resolution that would have asked the U. S. Department of Agriculture to replace the new moisture regulation with the old one limiting the cured, smoked product to 100 per cent of green weight. As passed, the revised resolution reads: "We favor a requirement making all hams sold at retail conform to the federal regulations." It was pointed out that some processors not under federal inspection pump hams to as high as 120 per cent of green weight.

Guatemala Can Ship Here

Guatemala has been added to the list of countries from which meat, meat by-product and meat food product may be imported into the United States as provided in the Meat Inspection Regulations.

{ June's
Happiest
Marriage }



Tie in with the Big June
Sausage Dairy-Month Promotion!

It's the famous NATIONAL DAIRY MONTH "Easy Summer Living" promotion and food stores all over America will take part in it—all the way.

YOU'LL WANT TO BE IN THE PROFIT PICTURE with "go-together" cold cuts and dairy products—and **VISKING CAN HELP PUT YOU RIGHT INTO THAT PICTURE!**

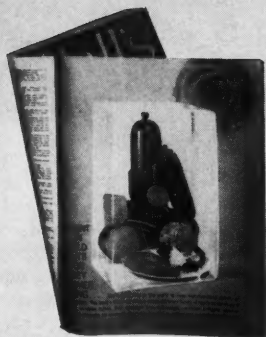
VISKING, as an integral part of this big promotion, is opening retailers' doors for you through advertising and publicity directed right to your customers—to store managers and owners and to Mrs. Consumer.

All you have to do to take advantage of this

money-making opportunity is to alert your sales force—sell the retailers—get your products and point-of-sale material on display in retail stores during this traffic building promotion!

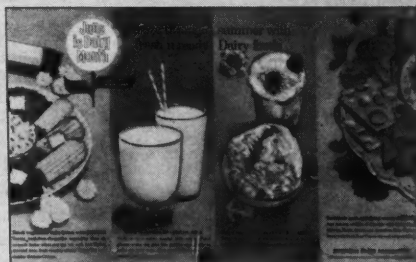
Easy Living Shoppers will be looking for recommended items like skinless franks, bologna, cervelat, New England ham sausage and other favorite cold cuts to go-together with tasty dairy products—so be sure your brand is definitely part of this store-wide promotion.

TAKE FULL ADVANTAGE OF THE VISKING SAUSAGE PRODUCTS TIE-IN BY SELLING YOUR BRAND NAME AND YOUR SAUSAGE PRODUCTS AT THE MEAT COUNTER!



**Visking
Company**

is backing you all the way with a big 4-color advertisement in McCall's magazine June issue promoting the sales of cold cuts and sausage products for "Easy Meals."



**American Dairy
Association**

is running color advertising in Saturday Evening Post in June and, in addition, in more than 100 influential newspapers.

IT'S A SURE-PROFIT OPPORTUNITY YOU CAN'T AFFORD TO MISS. IN ADDITION TO YOUR OWN PREPARED ADVERTISING MATERIAL, POSTERS ARE AVAILABLE FROM VISKING WITH YOUR BRAND IMPRINT. THEY'RE YOURS FOR ONLY THE SMALL COST OF IMPRINTING. YOUR VISKING TECHNICAL REPRESENTATIVE HAS THE WHOLE STORY ON A SLIDE-SOUND FILM PRESENTATION. BE SURE TO SEE IT.

First and last word in food casings VISKING COMPANY DIVISION OF **UNION CARBIDE CORPORATION**

VISKING and UNION CARBIDE are registered trademarks of Union Carbide Corporation. 6733 West 65th Street, Chicago 38, Illinois

WHILE THE basic problems with giveaway, the difference between a stated and an actual package weight, center on the consumer package (generally the 1-lb. unit), they also extend to various catch weight and stick items.

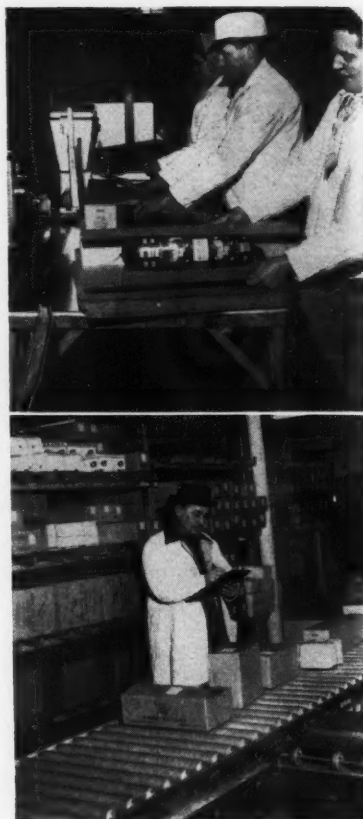
Although these items theoretically should be weighed to an exact amount, with an added tare for packaging material, and merchandising shrink, if any, should be calculated, this is rarely accomplished in actual practice.

The mechanics of manual catch weight determination present too many variables that affect the giveaway, such as the efficiency of the operator, his alertness, the legibility of his handwriting, etc.

Bartlow Bros., Inc., Rushville, Ill., a meat packing plant that processes

catch weights on items or cartons, there is always the risk that the marking may be entered carelessly or become smeared. For example, a 7 may read like a 1. While this error may be caught at the final check-out, it will require reweighing of

TOP: In high-speed packing operation at Bartlow Bros., one employee places sausage items into corrugated box, another staples boxes and third person handles weighing and labeling. **BOTTOM:** Randall Rittenhouse, production manager, checks over shipment ticketed for Bartlow customer. Neat appearance of packaging is credited to installation of automatic weighing system. Rittenhouse has indicated that firm soon will begin weighing all smoked hams with the new automatic weighing method.



Packer Discovers a Simple, Fast, Accurate Way to Weigh

up to 60 different sausage items and other smoked meats in catch weight units, solved the problem by borrowing weighing techniques from the retail industry.

The technique used by the packer has eliminated the physical acts of reading and entering the weights. These operations have been transferred to high-speed electronic equipment which prints the weight on a form that makes all subsequent weight recording operations simpler and more accurate. This last factor is perhaps the most important improvement resulting from the new technique, according to William P. Bartlow, secretary-treasurer.

In manual methods of entering

the entire order and entering of corrections on the shipping ticket. With the new system, these frustrating problems are said to be avoided.

Other advantages of the new method are: 1) more rapid catch weighing, since the equipment can make up to 1,500 readings and label printings per hour; 2) a much closer recording of actual weight, since the unit weighs and records contents to a hundredth of a pound, and 3) streamlining of the packaging task into a crew operation.

The firm has installed the Hobart Manufacturing Co.'s weighing, computing and label dispensing equipment, the Hobart Dayton Model 2000 System. This system consists of

a scale, computer and labeler joined by means of flexible electrical cables to transfer information from one unit to another, so that the whole operation is performed as one continuous step. While there are three machine steps involved, they are accomplished so quickly that they seem to be but one step, Robert Bartlow, president, asserts.

As part of the packaging revision program, the packer installed a series of live conveyor storage bins and elected to package all items, including the large stick product, in



LEFT: Box is placed on platter, computer reads scale and information is transmitted to label printer. **RIGHT:** System prints and ejects label automatically. Operator then presses box against ejector to seal label firmly to package.

NEW...FROM REMINGTON RESEARCH:

"STUN-SAFE"... the first cartridge specifically designed for stunning livestock by rifle



"Stun-Safe" Cartridge—Meets All
Legislative and Humanitarian Requirements



**STUNS INSTANTLY WITH NO RICOCHET
PREVENTS MEAT CONTAMINATION**

*with special projectile
containing no lead*

- Projectile automatically fragments on contact—minimizes hazardous ricochet.
- Contains no lead—prevents meat contamination.
- Concussion-cone impact—delivers a more effective stunning blow.
- High velocity—more than 2,000 feet per second, 50% faster than sporting 22's.

Here's another first from Remington: "Stun-Safe" cartridges, with special-composition projectile, are specially designed to deliver fast, effective livestock stunning by rifle. "Stun-Safe" cartridges fit, feed and function perfectly in any rifle chambered for maximum-power 22 long rifle cartridges. The special-composition projectile contains no lead, reduces spatter-back, cannot contaminate meat. Helps you do a faster, cleaner one-shot job. Special **concussion-cone** impact gives the most effective stunning blow possible. Packed 500 per box. Caution: "Stun-Safe" cartridges are not for use in blank-cartridge-type stunners.

Do you know how little it costs to comply with humane slaughter laws?

With Remington's low-cost, government-approved Stunning System, it costs surprisingly little. (EXAMPLE: For cattle, the average cost of red salable meat is calculated at 7/1000 of 1¢ per pound). Just write to us at the address below. We'll send you free—with no obligation—a complete analysis of your costs in using Remington's approved Stunning System in your plant.

Remington



Remington Arms Company, Inc., Bridgeport 2, Conn.



REMINGTON POWDER-ACTUATED STUNNERS

(Note: For use with blank cartridges only)



Handle-Model Humane Stunners

Model 411B has piston-mounted knob which stuns animal instantly without damage to skull or hide (U.S. Patent No. 2,922,185). Model 411C has retractable penetrator, which stuns instantly and painlessly. Model 413 for small stock has retractable 2½"-diameter concussion knob, and shorter handle than Model 411B.



New Model 412 Humane Stunners

Compact and lightweight for one-hand, one-blow penetration. Can be loaded, positioned and fired in seconds. With retracting penetrator that stuns animals instantly, painlessly. Model 412A has retractable 2½"-diameter concussion knob for small stock where brains are saved.



individual shipping containers.

As a result of the new technique, the night order assembly crew's efficiency was greatly increased. The order assemblers no longer have to hunt for a product or waste time trying to decipher hand-entered catch weights. The various packaged items discharge from the live storage bins parallel to the order assembly conveyor.

Another result of the new method is that packaging operations now are consolidated for all stick and piece operations. A three-member crew handles the large stick items. One operator places the large stick item into a corrugated shipping container and passes it on the table to the next operator who, with a table-mounted air stapler, seals the container and moves it to the weigher. The latter places the container on the scale platter and leaves it there long enough for the scale to transmit the weight information to the computer which, in turn, activates the labeler.

The operator does not make a scale reading and does not enter any weight readings on the package. These steps are performed electronically. The operator makes necessary adjustments for the different tare values of the various items. The weighing system works with great speed and can make the necessary computation on up to 1,500 packages per hour.

After leaving the carton on the scale for a short time, the operator lifts it and presses it against the label ejector. The labeler prints, heats and ejects the ready-to-seal labels. The operator merely presses the carton against the ejector to seal the label firmly to the package.

With the firm's packaged items, such as ring bologna, Polish sausage, etc., the pieces first are weighed on a projected image scale and then brought to this station for packaging in shipping containers.

The advantages claimed for this technique are: 1) a much more rapid weighing operation; 2) a more rapid packaging operation (ie., the crew on a specialized job breakdown can perform the entire task faster than one operator could do the four basic work steps), and 3) more accurate weighing of product.

With regard to the third point, the computed weight is exact. There is no giveaway to the customer and, on the other hand, he is not billed for what he has not received. Since the tag carrying the weight is on the carton, it is easy to check the shipping ticket weight against the label. This system has done much virtually to eliminate claims for

shortages, William Bartlow claims.

In an average week the firm handles up to 4,000 catch weight items weighing from 8 oz. to several pounds, reports Robert Bartlow.

All of the boxed product is moved to the live storage conveyors and placed in the correct shelves. These shelves terminate parallel to the order assembly conveyor.

The night loading crew previously would spend up to 75 per cent of its time looking for, weighing and boxing product. Now its operation is

strictly one of recording weights on the shipping ticket and stenciling the carton with the correct delivery information, William Bartlow says. Since the firm works from an evening cut-off to a morning delivery time, this improvement in truck loading operations has resulted in better delivery schedules.

By converting to a full product packaging operation, the risk of damaging or marring a package or the product is eliminated, the secretary-treasurer concludes.

MEAT BOARD HOLDS LIVESTOCK EVALUATION CLINIC



STUDENTS study carcasses of animals they had earlier evaluated on the hoof.

ANIMAL husbandry students from Agricultural institutions of six states evaluated 40 head of cattle, 35 hogs and 20 lambs at a three-day undergraduate clinic sponsored recently in Atlanta by the National Live Stock and Meat Board in co-operation with meat packing, livestock marketing and distribution interests of that city.

About 66 students and faculty advisors attended the off-campus short course. The schools were represented by the following numbers: University of Georgia, 25; Clemson (S.C.) Agricultural College, 10; University of Florida, 11; Auburn (Ala.) University, 2; Virginia Polytechnic Institute, 10, and Louisiana State University, 8.

The same animals evaluated on the hoof by the students on the first day of the clinic were studied in carcass form two days later. An official evaluation committee discussed the live animals and carcasses with the students.

The on-the-hoof evaluation involved estimating the weight, grade and yield of the animals, plus backfat thickness on hogs. Live an-

imal sessions of the clinic were held at McClure-Burnett Commission Co. and carcass sessions at White Provision Co. and Pioneer Provision Co. In addition to evaluating live animals and carcasses, the participants graded several classes of beef, pork and lamb carcasses.

The clinic program also included a tour of the Colonial Store Food Distribution Center in Atlanta, talks by leaders in various segments of the livestock and meat industry and an employment panel and question forum.

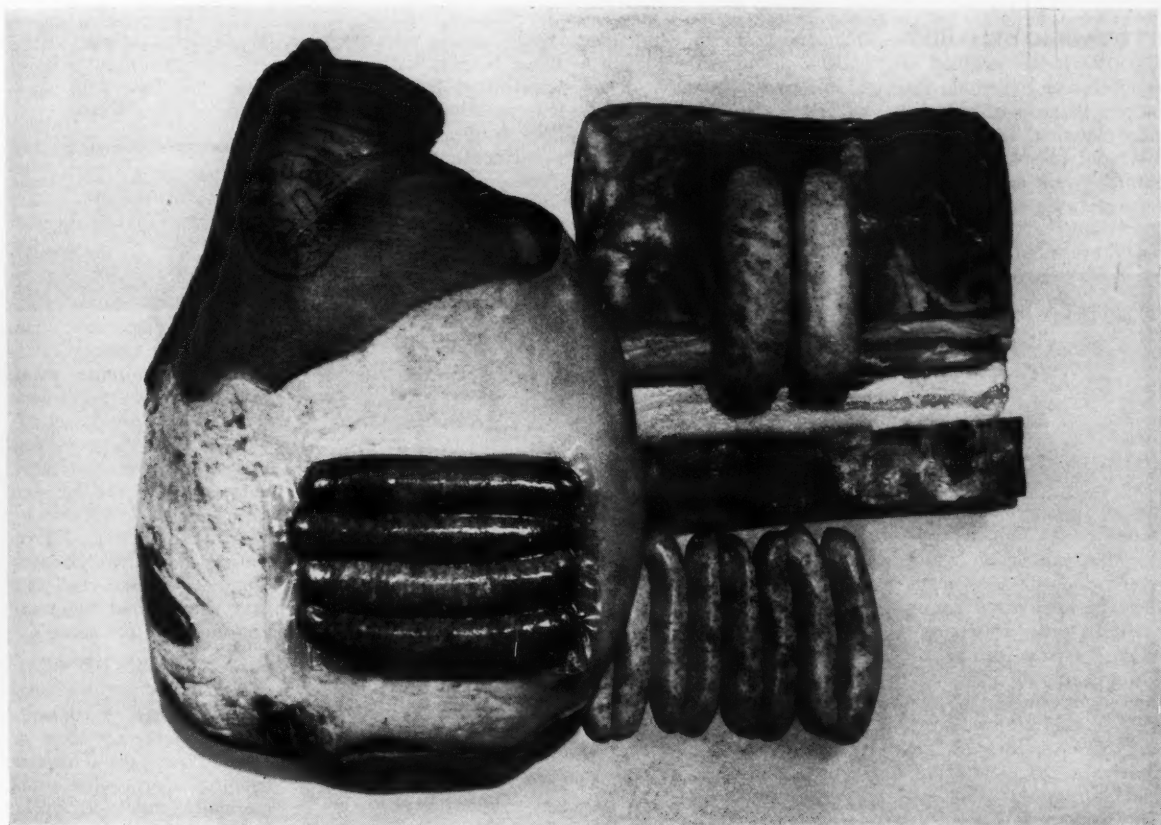
Carl F. Neumann, Meat Board secretary-general manager, presided at the speaking sessions and served as moderator during the employment panel and question forum.

Speakers included: J. S. Wood, general manager, Swift & Company, Moultrie, Ga.; D. G. Evans, meat merchandiser, The Kroger Co., Atlanta division; W. D. Perry, president, Georgia Stock Yard Operator's Association; Phil Campbell, commissioner of agriculture, state of Georgia, and W. E. Tyler, chief, standardization branch, Livestock

[Continued on page 45]

A symbol for quality meat products...

DIAMOND CRYSTAL *Flake-Type* SALTS



When quality meat producers use Diamond Crystal Flake-type Salts they are assured the grain and size they need—EVERY TIME. Yes, meat packers can and do depend on Diamond Crystal Salt Company's exclusive Alberger process to produce a salt of uniform high purity (99.95%) and size for better flavor development of their product. Because these crystals are flake-like in form—not granular or cube-type—they offer rapid solubility. And, only Flake-type Salt crystals "cling" to meat in dry-curing and provide proper coverage and dissolving

action. Filter pad tests consistently indicate the lowest content of insoluble or foreign matter. The extremely low copper and iron content helps retard development of oxidative rancidity in fatty products. This pure flake salt, lacking appreciable amounts of calcium and magnesium, insures the cure striking into and through the meat with maximum efficiency.

A staff of experienced food technologists is available for your use. Learn exactly how these features can benefit you. Call or write the nearest Diamond Crystal sales office.



Diamond Crystal Salt Company

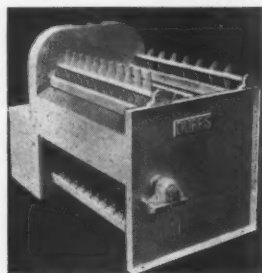
ST. CLAIR, MICHIGAN

PLANTS: AKRON, OHIO; JEFFERSON ISLAND, LA.; ST. CLAIR, MICH.
SALES OFFICES: AKRON • ATLANTA • BOSTON • CHARLOTTE • CHICAGO
DETROIT • LOUISVILLE • MINNEAPOLIS • NEW ORLEANS • NEW YORK

NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below.

HYDRAULIC DEHAIRER (NE 1025): Constructed of welded steel, hydraulic dehairer is streamlined for easy cleaning. Two cradles are controlled separately. Handy "walk across" platform permits easy passage from tub to table. All shafts are mounted on ball



or roller bearings to insure longer, trouble-free operation. Scraper shaft is provided with waterproof stuffing boxes and cradle action is smooth and swift. Easy access to controls assures minimum effort on part of operator, cutting labor costs, says The Dupps Co., Germantown, O., the manufacturer.

FLOOR TREATMENT (NE 1015): Recommended for sealing, hardening and dust-proofing of concrete surfaces in packing plants and other establishments, clear-liquid hardening material resists damage from water, oils and acids. Liquid contains no vegetable oil and will not cause saponification on newly-poured concrete. It will not change surface color of concrete or discolor with age. The Monroe Co., Inc., Cleveland, the manufacturer, says floor treatment

material can be applied easily and will reduce maintenance costs.

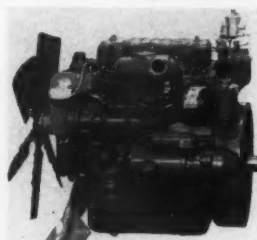
MEAT RAIL DOOR (NE 1038): L-shaped, single sliding meat rail door eliminates need for notch or cut-out in overhead track; full doorway insulation is assured by panel fitting snugly into the "L." Manufactured by Clark Door Co., Inc., Newark, N. J., unit uses bare wall space, permitting increased ac-



cessibility of floor and track areas. With use of door, meat on rails at loading platforms and other confined areas need not be stopped or moved back to avoid interference with arc of door swing. Available in easy-to-install package assembly, door can be operated either manually or automatically.

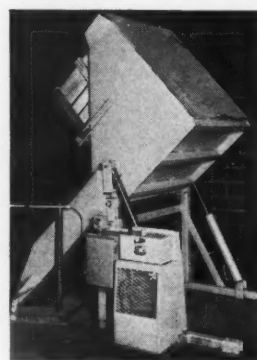
DIESEL UNIT (NE 1029): Improved-model diesel unit for use in refrigerated transport field has been announced by Transicold Corp., Montebello, Cal. By-pass control has been added primarily for applications where liquid CO₂ is used for pre-cooling or with meat loads. By-pass

control allows unit to continue to run without refrigerating. "Unidrive" feature allows direct connection of power unit with generator and compressor. Permanent magnet gener-



ator operates without belts or gears. Diesel unit is said to consume only .3 to .4 gal. of fuel per hour.

POWER DUMPER (NE 1026): Developed for meat packers and food processors by Langley Mfg. Co., Inc., Cambridge, Mass., power dumper will lift up to 10,000 lbs., raise its load up to 4 ft. and rotate to dumping angle of 45 deg. Meat packers can use unit for dumping tubs of hams



on dressing tables and scales, thereby making manual hooking and lifting unnecessary. Unit will handle either round or square containers (drums, barrels, boxes, etc.) in sizes up to 5 x 5 ft.

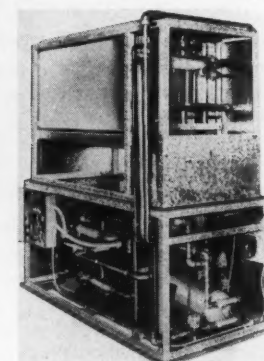
REFRIGERATION (NE 1037): Combination refrigeration-heating system for use on highway and railroad piggyback trailers is lightweight and shock-resistant. Designed

for floor mounting, vertical air-flow evaporator contains coil, fans with sepa-



rate motors and drain pan. Coil design assures minimum dehydration of meat. Major components of condensing unit are diesel engine, aluminum compressor, condenser, radiator, battery, fan, muffler and safety controls. Made by Worthington Corp., Harrison, N. J., lightweight system has easy-to-read dial that shows load temperature and control setting.

ICE MAKER (NE 1035): Ice making machine produces cracked, hard sanitary ice with no snow or slush. Water used for defrosting is pre-cooled automatically for next cycle. Ice is formed in 5/8-in.-thick sheets and dropped into ice crusher at bottom of unit. Freezing cycle is 20 to 40 minutes. Simple



controls feature relay, solenoid and timer. Offered by Chicago (Ill.) Stock Yards Turbo Refrigerating Co., compact machine is available in 1- to 200-ton (per 24 hours) single or multiple units for use with Freon or ammonia. No refrigerant seals needed.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (4-8-61).

Key Numbers

Name

Company

Address

This Milprint custom-combination package serves up product protection in its polyethylene extrusion . . . and precision rotogravure in its "locked-in" printing. With half a dozen different vignette serving suggestions, this printing *never* touches the product, can't scrape or flake off, stays fresh and unmarred despite handling or age!

Features like these are made possible by Milprint's "open mind" approach to meat packaging problems . . . the ability to choose from the widest variety of packaging materials and printing processes available anywhere, plus the skill of a lifetime in custom-combining them to do *your* bidding!

Put Milprint marketing power to work for you . . . and plan to review your packaging regularly with Milprint experts!



MILPRINT PACKAGING gives your product **MARKETING POWER**

Milprint, Inc. General Offices, Milwaukee, Wis. Sales offices and plants conveniently located across the nation.



Paperlynen Caps

They put the selling message *up front* as well as provide approved sanitary headcovering that shields head from odor and dust.

PAPERLYNEN Caps are sized like a hat—have patented adjustable headband that retains headsize of wearer for life of the cap.

Safety Slogans on Paperlynen Caps!

Safety reminders on Paperlynen Caps are "up front" where accidents can be prevented. Your company name on other side makes low cost uniform headcovering.

☐ Want samples of monthly slogans available?



TIARA HEADBANDS—new pleat lace design in pastel colors for serving gals.
☐ SAMPLE?

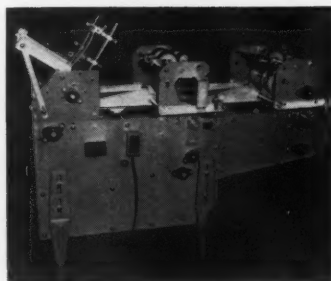
☐ PALCONET—new for women food handlers, sanitary headband & hairnet combination.

For the name of your nearby Paperlynen distributors please write:

THE PAPERLYNEN COMPANY
555 West Goodale St. Dept. C-42
Columbus 16, Ohio

FREE SAMPLES

KIWI. POWER DRIVEN PRINTER



FOR
MEAT
PRODUCT
BOARDS

50 - 100
PER
MINUTE

PATENTED

NEW MODEL NO. 1016HV

1. Prints code date utilizing steel type, plus the contents and ingredients in one color, and the price and weight in red, utilizing rubber type. Both colors are printed with one pass through.
2. Accommodates cards or boards 2½" x 4" up to 14" x 18"
3. Various methods used for fastening type. Type change can be made in one or two minutes
4. No ink problems—inkers do not dry out—no cleaning needed—no solvent required
5. Automatic counter
6. Economical—time and labor saver—sturdy—dependable

Write for Information
Manufactured Exclusively By

KIWI. CODERS CORPORATION

4027 N. KEDZIE AVE. • PHONE IRVING 8-5117 • CHICAGO 18, ILL.
(Machines for Special Purposes Quoted on Application)



M. ROTHSCHILD & SONS, Inc.

Brotho Food Products

1040 W. Randolph St. • Chicago 7, Ill.
Telephone MO 6-2540 Teletype 1823

BONELESS BEEF
Specialists

Suppliers of:

- BONELESS BEEF
- BEEF CUTS
- DRESSED BEEF
- PORK
- VARIETY MEATS
- OFFAL

CARLOAD LOTS OR LESS
CHICAGO'S MOST MODERN BONING PLANT

ADELMANN

...the kind your ham makers prefer

The most complete line available.
Over 100 sizes, 10 different shapes.
All in Cast Aluminum—some in Stainless Steel. Ask for booklet "The Modern Method", listing all and containing valuable ham boiling hints.

HAM BOILER CORPORATION
OFFICE AND FACTORY, PORT CHESTER, N. Y.

E. G. JAMES COMPANY

Brokers since 1922

316 So. LaSalle St., Chicago 4
HA 7-9062 • Teletype CG 1780

Fruit & Produce Exchange, Boston 9
RI 2-1250 • TT BS 897

Broad Coverage U. S. & Canada
Meats, Animal Glands, & Packing House Products
Machinery, Equipment & Supplies

The big PLUS



in Oakite



How an Oakite Coordinated Sanitation Program can reduce sanitation costs for you

An Oakite Coordinated Sanitation survey of your plant gives the same effect as adding a sanitation expert to your maintenance staff—except in one respect. It doesn't cost a cent. It *does* do this:

1. *It is virtually guaranteed to cut your total plant sanitation cost.*
2. *It keeps your equipment at top operating efficiency ...prolongs its productive life.*

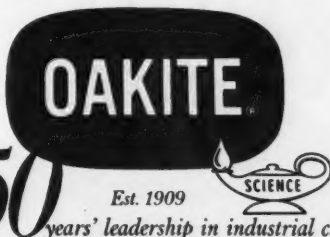
A Coordinated Sanitation survey is simply an experienced and expert over-all view of everything involved in plant sanitation. It shows you economies on materials ... reduces the number of types you need ... points out where it will pay you to *mechanize* cleaning ... details the savings in cleaning crew time and toil. And it's programmed to provide maintenance cleaning *before* trouble occurs.

In his survey of your plant the Oakite man would cover such jobs as trolley cleaning, hog scalding, use of mechanized cleaning equipment, cleaning and re-

conditioning of smoke sticks, ham molds, tote boxes, etc., smokehouse cleaning, water treatment in cooling systems, truck washing, floor washing.

The big PLUS in Oakite

Just one of the plus factors you get with Oakite materials, the Coordinated Sanitation survey combines the experience of the entire Oakite organization, and the latest cleaning research. It's accomplished by a man who really knows his business—and a lot about yours, too. To learn more about it, call your local Oakite man today, or write for Bulletin. Oakite Products, Inc., 20A Rector Street, New York 6, N. Y.



Technical Service Representatives in Principal Cities

Export Division Cable Address: Oakite

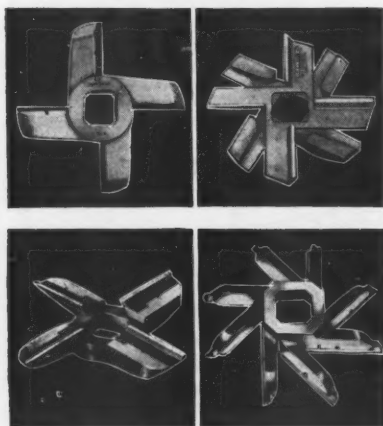
over 50 years' leadership in industrial cleaning

For Cooler...
Cleaner Cuts...

Specify Speco "correct design" Grinder Knives

In processing either fresh or frozen meats, you get clean, cool cuts, better ground sausage and other meat products with Speco's meat grinding equipment. Catalog and ordering guides, free on request.

New Speco Special Purpose Grinder Knives



Check and see how these Speco C-D grinder knives can improve your products (1) C-D All-Purpose Superior Knives (2) C-D Self-Sharpening Triumph Knives (3) C-D Economy Cutmore Knives (4) C-D 8-Arm Spider Knives.

SPECO inc.

Speco, Inc.

3946 Willow Rd., Schiller Park, Ill.
Phone Gladstone 5-7240

Hog Editor Urges Brand To Promote Top U.S. Pork

An industry-wide brand to identify and promote the sale of the best 25 or 30 per cent of the pork produced in the United States was suggested in a recent issue of *Hogcast*, a hog industry newsletter published by Farm Journal, Inc., Philadelphia.

Dean Wolf, editor of the publication, recommends the use of a brand name, such as "Tastylean," which would be promoted by producer organizations through a check-off program. Such an industry-wide brand "would not prevent an individual packer from using his own brand, such as "Smith's Tastylean."

Wolf says he disagrees with those who say that nothing can be done with lean pork until the vast majority of all pork produced is of this type. "Doing something with the quality we have, instead of moaning about the quality we don't have, is the first step in turning around the demand for pork and regaining markets lost to other meats."

The editor says he got his idea for an industry-wide brand while traveling in Europe last year with a group of subscribers to the hog business newsletter. He learned how Denmark produces high-quality pork and then promotes it successfully in England and the U. S.

Wolf found that the Danes brand and advertise only the best 20 per cent of their pork. They spent \$2,-800,000 last year advertising in England alone.

"Let us put a brand on our best pork," the editor urges. "Make it easy for the housewife to find. Promote it and price it according to its value."

Grading Demonstration Set For Northwest April 15

Abraham Fallick, vice chairman of the beef grading technical committee of the Western States Meat Packers Association, has announced that the second northwest beef grading and correlation demonstration will be held at 12:30 p.m. Saturday, April 15, at the plant of Associated Meat Packers, Inc., in Portland, Ore.

The demonstration will be under the direction of Robert Starr, area supervisor of the federal meat grading service at Seattle. Following the demonstration, the meeting will be open for questions. Additional information may be obtained from Starr at the beef grading office in the Federal bldg., Seattle, or from Fallick at Auburn Packing Co., Inc., Auburn, Wash.

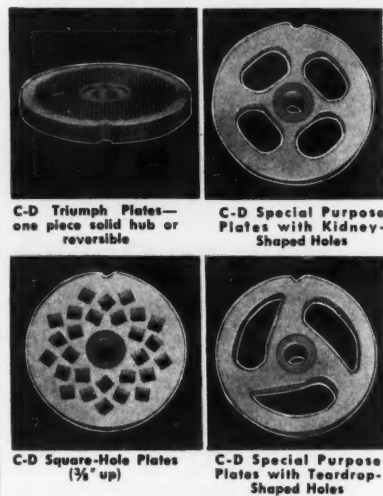
For Longer

Knife and Plate Life

Specify Speco "correct design" Grinder Plates

Studs for all grinder makes... plates to your own specifications—America's foremost meat processors have been buying from Speco for 32 years!

Ask About Speco Special Purpose Grinder Plates



C-D Triumph Plates—
one piece solid hub or
reversible

C-D Special Purpose
Plates with Kidney-
Shaped Holes

C-D Square-Hole Plates
(3/4" up)

C-D Special Purpose
Plates with Teardrop-
Shaped Holes

Write for Speco catalog and helpful plate ordering guide. Ask about Speco's (1) C-D Triumph Stainless Steel Plates (2) C-D Square-Hole Plates (3) C-D Special Purpose Plates with Kidney-shaped Holes (4) C-D Special Purpose Plates with Teardrop-Shaped Holes pictured above. Get facts about new Speco Retaining Bearing that assures longer plate and knife life.

SPECO inc.

Speco, Inc.

3946 Willow Rd., Schiller Park, Ill.
Phone Gladstone 5-7240

Campaign Aims to Raise Prepackaged Meat Sales

A springtime advertising and promotion campaign designed to help supermarkets increase the sale of prepackaged meats has been launched by the packaging division of Olin Mathieson Chemical Corp., New York City.

National advertising aimed at increasing consumer acceptance of



BY ENCOURAGING shoppers to try new meat recipes, this colorful display is expected to sell more meat.

prepackaged meats will appear in *Good Housekeeping Magazine* and will suggest that meat prepared in new ways can add zest to meals. A recipe for "sweet-pungent pork loin" will be featured as a part of this advertisement.

In addition, the firm will supply supermarket operators with promotional kits containing the following materials for capitalizing on this type of advertising in their individual local market areas:

- 1) A four-color poster, showing a sliced pot roast in a dinner setting, for display in the meat department of the store.
- 2) Two packets of recipe labels for meat packages. One features "Imperial Pot Roast" and the other, "Sweet-Pungent Pork Loin." Molding display strips are provided to draw shoppers' attention to these two recipes.
- 3) Newspaper mats for local advertising by the supermarket.
- 4) A tabloid newspaper detailing how supermarkets can best utilize the kit.
- 5) A "sales sparker" suggesting that supermarkets stimulate sales by featuring an easy-to-carve pork cut. Olin Mathieson periodically provides "sales sparker" suggestions on cutting and packaging of meats to supermarket meat departments.

THE NATIONAL PROVISIONER, APRIL 8, 1961

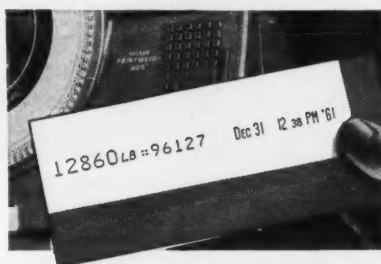


...When Management Puts The Spotlight on WEIGHING

PRINTWEIGH® RECORDS: a Major Cost Control Tool

Materials become money . . . on your scales. Weight records directly affect costs, quality control, inventories and customer billing. That's why it pays to put the spotlight on weighing . . . and make sure you have the right TOLEDO scale at every weighing point.

A close look at weighing is especially called for if you've made changes in plant layout, materials handling methods, or inventory controls. In any of these areas, scales that don't fit the job can bottleneck operations, infect weight records with costly errors.



Complete Printed Weight Records with TOLEDO PRINTWEIGH "400"

Prints complete weight records on tickets, sheets or strips. Transmits weight data to remote locations where it is recorded by office machines, if desired. Ask for Bulletin 2017.

We'll be glad to help you evaluate weighing efficiency in your operations. A few minutes at each weighing station will put the spotlight on scale capacity and location, dial visibility, platform size and height and other important factors. Send for Bulletin 2036. TOLEDO SCALE, Division of Toledo Scale Corporation, Toledo 12, Ohio.

(Toledo Scale Co. of Canada Ltd., Windsor, Ont.)



TOLEDO®
Headquarters for Weighing Systems

a great NEW product

VEGEX

DRY HPP POWDER

Now—in addition to the well-known Vegex Liquid Hydro-lized Plant Protein—a new spray-dried HPP powder of top quality without any fillers or additions.

Builds flavor and appetite appeal and extends bloom holding. Ask us for samples and instructions.

See us in
BOOTH 37
Visit our
Hospitality Room
840

VEGEX COMPANY • 175 FIFTH AVENUE, NEW YORK 10, N. Y.



Easy to Install **RID-A-BIRD** PERCH Eliminates Bird Problems

Unightly, unsanitary and costly conditions caused by pest birds can now be safely solved by the unique Rid-A-Bird perch. Easily installed (see photo) and refilled only twice a year, the perch insures permanent removal of sparrows, starlings and pigeons. Successful installations include factories, aircraft hangars, grain elevators, loading docks, warehouses, farm buildings, garages, stores and buildings.

Send for new brochure
showing installation details:

RID-A-BIRD, INC.
P. O. Box 22, Dept. NP-2
Muscatine, Iowa

NAME _____

ADDRESS _____

CITY _____

STATE _____

Store with **CITY PRODUCTS**

NATIONWIDE
REFRIGERATED WAREHOUSE
DIVISIONS

CLEVELAND, OHIO FEDERAL COLD STORAGE
COLUMBUS, OHIO FEDERAL COLD STORAGE
DECATUR, ILL. POLAR SERVICE
GALVESTON, TEXAS GALVESTON ICE AND COLD STORAGE
HORNELL, N. Y. CITY PRODUCTS CORPORATION
JERSEY CITY, N. J. SEABOARD TERMINAL & REFRIG.
KANSAS CITY, KANS. FEDERAL COLD STORAGE
NATIONAL STOCK YARDS, ILL.

NORTH AMERICAN COLD STORAGE

PHOENIX, ARIZONA
CRYSTAL ICE & COLD STORAGE (Two Warehouses)
PITTSBURGH, PENNA. FEDERAL COLD STORAGE
ST. LOUIS, MO. FEDERAL COLD STORAGE CO.
ST. LOUIS, MO. MOUND CITY ICE & COLD STORAGE CO.

SIoux CITY, IOWA FRANK PILLEY & SONS
SPRINGFIELD, MO. SPRINGFIELD ICE & REFRIGERATING
(Two Warehouses)

TUCSON, ARIZONA ARIZONA ICE & COLD STORAGE
TULSA, OKLA. TULSA COLD STORAGE

GENERAL OFFICES
CITY PRODUCTS CORPORATION
33 S. Clark St., Chicago 3, Ill.

Our Aims and Policy

[Continued from page 17]

not in conformity with the principles laid down for our guidance.

We shall give full and accurate market reports in each issue. Every branch of the provision and meat industries shall receive our careful attention, and we shall devote space to refrigeration and kindred subjects.

We believe that the interests of employer and employee are closely interwoven, and we shall therefore use every effort to promote the welfare of both. As one step in this direction we throw our advertising columns open to all those in our lines who may desire to obtain employment or secure a clerk or assistant, making no charge for such advertisements of not exceeding three lines.

We believe that the organization of any craft, or those engaged in any line of business, is commendable, and may be made highly beneficial when the objects of organization are confined to a legitimate sphere, and we shall always be found advocating such a course. But we shall not hesitate to manifest our disapproval of the prostitution of such bodies to the aggrandizement of the few against the interests of the many.

With this brief "declaration of principles" we will "rest our case" and turn our attention to our duties.

Weakened Reorganization Bill Sent to President

A bill (S-153) to authorize the President to reorganize federal agencies until June 1, 1963, was passed by the House last week and sent to the President for signature. The measure confers less authority than requested by the Administration.

The Budget Bureau had asked for permanent reorganization authority, with reorganization plans subject only to a veto by a constitutional majority of both the House and Senate. As passed, the bill provides only a two-year duration for the reorganization authority, and either the Senate or House may veto action by a simple majority.

During debate on the measure,

THE NATIONAL PROVISIONER, APRIL 8, 1961

Rep. Oren Harris (D-Ark.), chairman of the House interstate commerce committee, said he feared that the President would use the reorganization authority to put into effect some of the recommendations on regulatory agencies made by James Landis in his report to the President-elect. Rep. Harris said he would fight any attempt to interfere with the independence of the federal regulatory agencies.

Management Conference To Study Price Problems

Pricing for sales through jobbers, distributors and wholesalers, pricing of new products and the federal government in pricing discipline will be discussed April 24-26 at the Roosevelt Hotel, New York City, in connection with a special marketing conference sponsored by the American Management Association on the problems of pricing encountered by business under current competitive marketing conditions.

Speakers will include: Albert Seidman, attorney in charge of the New York office, Federal Trade Commission; Dr. James S. Early, professor of economics, University of Wisconsin, Madison, and Herbert Seekwood, vice president, international operations, Eimco Corp., New York City.

Other scheduled topics will be pre-testing price validity, pricing in international markets, legal pitfalls in pricing, meeting price competition and methods of securing competitive pricing information.

Livestock Judging Clinic

[Continued from page 36]

Division, U. S. Department of Agriculture, Washington, D.C.

All of the speakers served on the employment panel, along with Frank W. Thompson of Southern Foods, Inc., Columbus, Ga., president, National Independent Meat Packers Association; Frank E. Bailey, Pioneer Provision Co.; R. O. Leisendahl, White Provision Co.; C. C. Murray, college of agriculture, University of Georgia, and others.

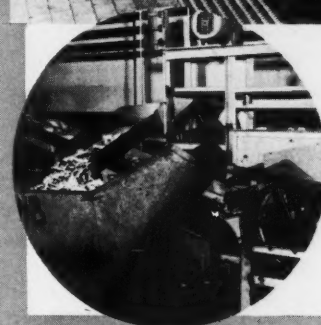
The Meat Board conducts three undergraduate clinics each spring at different livestock marketing centers of the nation. The two others are scheduled for April 12-14 in St. Louis and April 20-22 in Denver.

Glider Is Frank Premium

Balsawood gliders individually wrapped in polyethylene bags are being offered to frankfurter manufacturers by Basic Food Materials, Inc., Vermilion, O., as package premiums for youngsters.

SANDVIK STAINLESS BELT CONVEYORS

help cut meat processing costs to the bone



Ham boning operation in the John Morrell & Co., Sioux Falls, S. D. plant uses two Sandvik stainless belt units. Lower unit carries hams along work table. Upper unit carries bones.

Bones are discharged from upper Sandvik conveyor down chute into cart. Boned Morrell hams are discharged from lower Sandvik unit to separate inclined conveyor which carries them to ham carts.

Here is another successful meat packer insuring continuous processing efficiency and minimum maintenance with a Sandvik stainless steel belt conveyor table.

Reasons:

EASY TO KEEP CLEAN—Boiling water or live steam can be applied directly.

HARD, SMOOTH STEEL SURFACE—Cannot be cut or torn by sharp bone edges. Stays impermeable.

LONG SERVICE LIFE—High strength and resistance to time and wear.

AVAILABLE IN STANDARD UNITS OR ENGINEERED TO FIT APPLICATION—Portable or stationary units in lengths and widths to suit requirements.

Contact your nearest Sandvik office.



SANDVIK STEEL, INC.

STEEL BELT CONVEYOR DEPT.

1702 Nevins Rd., Fair Lawn, N. J. • SWarthmore 7-6200

CLEVELAND • DETROIT • CHICAGO • LOS ANGELES

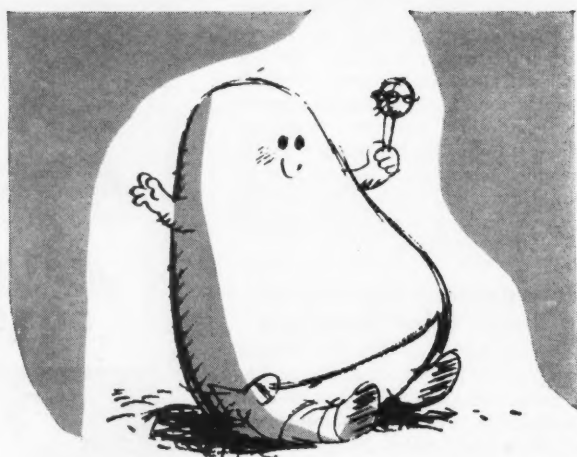
IN CANADA: Sandvik Canadian Ltd.,

P.O. Dr. 1335, Sta. C., Montreal 9, P. Q.

Manufacturers of Steel Belt Conveyors for Over 40 Years

THE HAM THAT LAID AN EGG

A PFIZER PFABLE



LET'S FACE IT, VIRGINIA WAS A BORN HAM.



THEY PUT HER IN THE LINE, SECOND ROW, THIRD FROM THE LEFT IN THE BIGGEST THEATER IN TOWN.

MORAL:



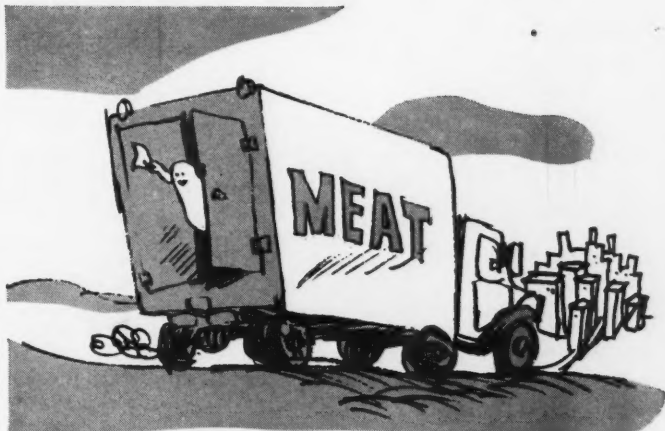
"SHE MIGHT HAVE BEEN THE PRIDE OF HER OWN HOME TOWN, BUT SHE FADED FAST UNDER THE LIGHTS."

Protect your featured performer against color-fading with low-cost, easy-to-handle Pfizer

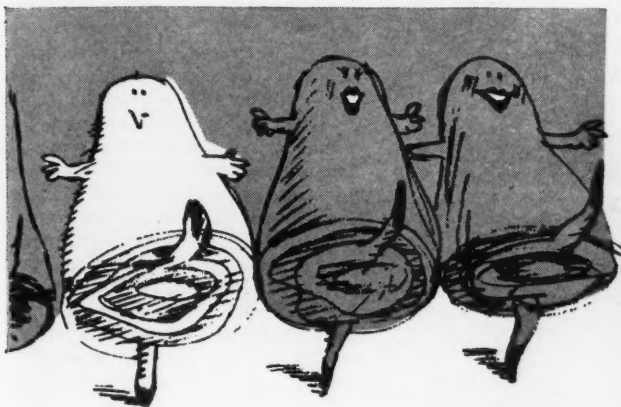
**SODIUM
ERYTHORBATE**



WHEN SHE COPPED A BLUE RIBBON AT THE COUNTY FAIR FOR HER GOOD LOOKS..



.. AND WINNING WAYS, NOTHING WOULD DO BUT TO TRY SHOW BIZ IN THE BIG CITY.



BUT THE GOING WAS ROUGH FOR A LITTLE GAL FROM THE COUNTRY, AND SHE BEGAN TO LOSE THAT CORN-FED GLOW.



WHEN FINALLY SHE LANDED A SPOT OF HER OWN, EVEN WITH FEATURE BILLING SHE COULDN'T DRAW A NOTICE



Protect not only hams but franks, bacon and other processed meats against color-fading... efficiently, economically. Just add a small amount of Pfizer Erythorbic Acid or Sodium Erythorbate to the chop for franks, bolognas or luncheon meats. Spray a solution of either on presliced hams and bacon. Add sodium erythorbate to the pump pickle for hams or to the curing pickle for corned beef. Your products will have the eye-appeal to insure they'll be sell-out performers. Mail this coupon today to get more of the facts.

CHAS. PFIZER & CO., INC.
CHEMICAL DIVISION
BROOKLYN 6, NEW YORK

Please send me
Technical Bulletin 100,

*Pfizer Products for
the Meat Industry*

And a working sample of

☐ Pfizer Erythorbic Acid ☐ Pfizer Sodium Erythorbate

NAME _____

TITLE _____

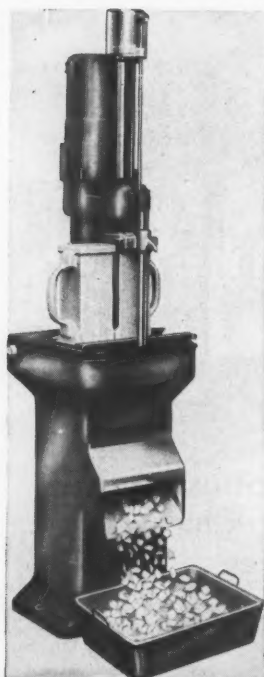
COMPANY _____

ADDRESS _____

CITY _____ STATE _____

NP

Science for the world's well-being®
Pfizer
CHEMICAL
DIVISION



NEW ELECTRO-DICER!

Our new Electro Precision Dicer dices or cubes raw or cooked meats, fats and vegetables. It produces a wide variety of perfect cubes or strips for meat stews, sausage, french fries and slices, fruit for salads, etc.

Twin feed funnels, which are standard equipment on the machine, provide semi-continuous operation. While the machine dices the contents of one funnel, the operator fills the other one. This feature coupled with the high-speed operation of the machine, increases production and cuts labor costs. Designed by meat industry experts, the Electro-Dicer is compact—takes less than 1½ square feet of floor space—and extremely well made. Only corrosion-resistant, bright metal parts come in contact with food. The cutting blades are easily accessible, easily cleaned or changed, and are durable for long runs. A safety device prevents its being started except when loaded . . . so safe it could be operated by a child. With a single ½-hp. motor, it is inexpensive to operate. Capacity is 250 lbs. or more per hour.

Newly added to our line
THE WERNER CUTTER
Without Mixer. Ask about it.

THE WERNER CUTTER-MIXER



**MADE
IN U.S.A.**

**CHECK THESE
EXCLUSIVE
FEATURES**

- ✓ Cutter operates separately from mixer blades on a shaft *within a shaft* and reduces chunk meat to any desired fineness.
- ✓ Two separate speeds on bowl and two speeds on cutter.
- ✓ At the operator's discretion, he turns on the stainless steel propellor-type mixing blades, mixing ingredients thoroughly under push-button speed control.
- ✓ No backing up of product during the mixing cycle.
- ✓ When not in use, the mixer blades remain in a horizontal position, *away from the product*.

The Werner Cutter-Mixer is an entirely American made machine and uses standard, readily available components such as GE motors and Timken bearings. Cutting blades are of highest quality stainless steel. Designed for safe and lasting trouble-free service. Easily cleaned—every part accessible.

Write or phone for prices and other information.

WERNER MFG. CO.

209 NORTH ST., YALE, MICHIGAN

Phone FULTon 7-3226

Congressmen Hit Heavy Lamb and Mutton Imports

Rep. O. C. Fisher (D-Tex.) has introduced HR-5935 to impose additional duties on imports of sheep, lambs, mutton and lamb in excess of the average annual quantity imported during the five-year period ended December 31, 1960. The added duties would be 10¢ a pound for mutton and lamb and \$1.50 a head for sheep and lambs.

Said Rep. Fisher: "The need for this legislation becomes apparent when we survey the vast increase in the imports of lamb and mutton, especially during the past three years, from countries with much lower production costs than ours. I am alarmed because dressed lamb is being landed in this country, duty and freight paid, and offered to our retail outlets at prices 10¢ to 15¢ per pound below our dressed market. Making the situation even more critical is the fact that lamb and mutton imports are arriving here at a time when our own live lamb market is experiencing a 15-year low in prices.

"Even though Australian and New Zealand meat board officials, as well as American packers and importers, have given assurance that it is not their intention to injure the American lamb producers through the importations of lamb and mutton, there arrived in Newark, N. J., early this month the S.S. *Essex* from Australia with 220½ tons of lamb cuts and 2,016,512 lbs. of boneless mutton. It arrived here right in the midst of the lowest U. S. lamb prices since the end of World War II."

Need for a "more sensible" import policy also has been asserted by Rep. Odin Langren (R-Minn.), who said: "The Department of Agriculture's recently announced lamb-buying program seems to be pretty much a matter of robbing Peter to pay Paul when viewed in the light of lamb imports. Thus far, the Department, by a program announced on February 27, 1961, in an attempt to improve prices, has acquired 4,500,000 lbs. of lamb at a cost of \$1,750,000. We have imported over 14,000,000 lbs. of lamb at a cost of over \$3,500,000 during the past 13 months.

"The way the program is operating, the Department is buying lamb at about the same rate it is being imported. The latest purchase was 1,700,000 lbs., and we imported 1,600,000 lbs. in January. First these imports are allowed to come in, and then the Department purchases them because of their bad effect on the domestic market. This must be one of the strangest applications of the quota and tariff system in history."

Harold Curtis (below) of Pierce Packing Co. and Jack Walters, cooler superintendent, like what they see as they inspect choice MOREA beef with narrow rind and good rib-eye marbling.



Packer-feeder gets better marbled meat

"Last year we fed about 12,000 head of cattle on the MOREA feed program," says Harold Curtis, Feedlot and Livestock Manager of the Pierce Packing Company, Billings, Montana. "We like the program so much we are continuing it regularly. We have up to 4,000 cattle in our feedlots at a time—all on MOREA liquid feed. "Our cattle are yielding better," adds Mr. Curtis. "They dress out with a 2 per cent greater yield on the average. This means that each carcass is worth about \$8 more on the hook.

MOREA is a registered trade-mark of Feed Service Corporation.

"These cattle produced on the MOREA feed program are solidly fleshed and weigh 50 pounds more than they appear to on the hoof. We get more marbling in the meat in a smaller number of days on feed. This is a big factor in achieving a choice grade. Our heavier cattle on this liquid feed program also have less waste cover fat. Retailers report the meat tastes better and is more tender."



THE BIG NEWS among packers and feeders today is the quality, flavor and good retail sales of meat from cattle and lambs produced on the MOREA feed program. If you have your own feedlot or have animals custom-fed for you, look into the benefits of MOREA supplement. Contact us for the name of your nearest mixer-distributor if you want to use this new product or to locate cattle and lambs fed on the MOREA supplement program.

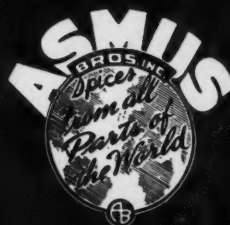
Feed Service Corporation
Crete, Nebraska

U. S. Industrial Chemicals Co.
99 Park Ave., New York 16, N. Y.



Now I've heard all the stories! Don't tell me you can match Asmus for quality seasonings and prompt delivery.

Asmus Brothers
spare no effort to
produce the world's finest
spices and seasonings
—to make your product
taste better!



Asmus Brothers, Inc.

Spice Importers and Grinders
523 EAST CONGRESS • DETROIT 26, MICHIGAN

PAK-R-BOARD®



for
Self Service Products

SEE YOUR PURCHASING GUIDE Page K-18
FOR NEAREST REPRESENTATIVE

The PAK-R-BOARD Corporation

343 South Mulberry Street
Marshall, Michigan
Phone 5Tory 1-3903

HOG BUYERS EXCLUSIVELY

W. E. (Wally) Farrow
Earl Martin

FARROW and COMPANY

Indianapolis Stock Yards • Indianapolis 21, Ind.
Telephone: MEIrose 7-5481

Personalized Buying Service Hi-Grade Ohio—Indiana Hogs CINCINNATI LIVESTOCK COMPANY

Tom Huheey
MU 1-4334

Livestock Exchange Bldg.
Cincinnati 25, Ohio

Excellent Truck & Rail Service



64 COMPANIES

**SUPPLY CLEANING
COMPOUNDS**

You'll find them all listed in the
"YELLOW PAGES" of the Meat Industry . . .
starting on page 25

Purchasing *Guide* for the Meat Industry
A NATIONAL PROVISIONER PUBLICATION

Bill to Require Publication of All Identical Bids To Government Expected to Touch Off Controversy

Whether identical bidding on government contracts indicates collusion, competition or chance is expected to produce more concertation than concert when the issue is argued at Congressional hearings on a bill (HR-4570) to require publication of all such identical bids.

The House committee on government operations announced recently that a subcommittee will hold hearings on the measure, which was introduced late in February by Rep. Wright Patman (D-Tex.). No date was set for the hearings, but persons wishing to testify were invited to notify the committee.

Purpose of the bill is to provide for publicity every time two or more competitors submit identical bids to a public agency, explained Rep. Patman upon introducing the measure. He said: "The effectiveness of the bill would depend solely upon the public's being informed and forewarned, but I am confident that public opinion in such matters can be quite persuasive and will help bring about voluntary compliance with the antitrust laws." Quoting Alexander Pope, he added:

"'Vice is a monster of so frightful mien,
"As to be hated needs but to be seen.'"

Publication of identical bids submitted for government contracts also would be required by an executive order that President Kennedy plans to issue, Rep. Patman and Senator Paul H. Douglas (D-Ill.) announced following a later conference with the President. They said the order will direct federal agencies to report all identical bids to the Justice Department and will apply not only to future bids but also to those offered within the last year or so.

Both the expected executive order and the Patman bill were prompted by the price-fixing conspiracy that sent several executives in the electrical equipment manufacturing industry to jail.

In explaining his bill, Rep. Patman commented that public reports also would "help top corporate executives to know what is going on in their own corporations and give them notice of things which may warrant investigation." The present antitrust laws would not be changed

in any way, he pointed out, and the measure does not provide for any increased fines or penalties for violating the antitrust laws. He summed up the bill as follows:

"First, it would require the federal agencies to make a report to the Attorney General giving all the details each time one of these agencies receives bids in response to advertised invitations for competitive bids for any item, supplies or services and two or more of the bids are identical as to price.

"Second, the bill invites the state and local governments to submit similar information to the Attorney General whenever these governments or their purchasing departments receive such identical bids.

"Third, the Attorney General would then be required to make a consolidated report to Congress every three months, setting out in some systematic way the pertinent information concerning all these instances of identical bidding. This report would then be published as a House document and thus be available for all interested persons to see."

Rep. Patman noted that the Federal Property and Administrative Services Act of 1949 and the Armed Services Procurement Act of 1947 direct that instances of identical

TOP QUALITY! CUT COSTS ON PATTY PAPER —STEAK PAPER



OUR
SALESMEN
STAY IN CHEAP
HOTELS
(One of our
thousands of
cost-cutting
secrets)

MID-WEST OFFERS COMPLETE LINE— SHEETS AND ROLLS

Mid-West "Dry-Waxed" laminated patty paper works on every patty-making machine. It separates easily, peels clean—even when frozen. It's economically priced too.

Mid-West also offers Waxed 2 sides laminated; lightweight single sheet; and heavyweight single sheet.

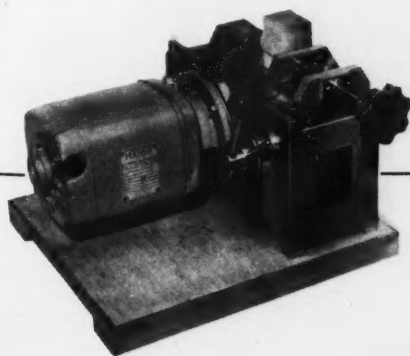
Also impregnated Steak Paper for machines requiring 4" rolls with 1/8" core and Steak Paper in sheets of all sizes.

WRITE TODAY FOR SAMPLES
AND COST-CUTTING PRICES

Mid-West Wax Paper Co.

Ft. Madison, Iowa

Let us figure your next job with our "magic pencil" it cuts cost on top quality



® CODEDGE LABEL DATING AND CODING MACHINE

CODES LABELS, ALL SHAPES, ALL SIZES
CLEAN, FAST AND ECONOMICAL
SAVES TIME, LABOR AND MONEY
NEVER A SERVICE PROBLEM

Will Code Over 2,000 Labels Per Minute
Versatile • Quick Change-Over

Used by America's leading food packers. Write for testimonials.

GRIFFIN-RUTGERS, INC.

DEPT. NP-48, 14 HARWOOD COURT

SCARSDALE, N. Y.

Mechanize production, increase output,
cut down handling costs with

THOR MEAT INDUSTRY TOOLS



Savings of thousands of dollars per year have been reported by changing from slow hand methods to Thor's new humane pneumatic animal stunner, model CG2. One experienced knocker can handle 100% more cattle per hour. Completely automatic, no cartridges, no reloading. Only five working parts. Lowest operating costs.

Alert meat packers and processors are beating the cost-profit squeeze by mechanizing their slaughtering and handling operations. Much of Thor's new equipment was developed with the cooperation of meat industry veterans and has won enthusiastic endorsement of Humane Society officials. Sixty-eight years background as the world's largest manufacturer of portable air and electric tools is your assurance that when you buy Thor, you buy the best. A nation-wide network of factory experts and distributors are at your service. They're listed in the Yellow Pages, or write: Thor Power Tool Company, Aurora, Ill.



THOR'S 30 LB. AIR HOIST LIFTS TO 4,000 LBS! Strictly a one-man operation, husky in power yet compact and portable. Infinitely variable speeds up or down. Completely safe, dependable operation. Pin-point load spotting, air-cooled disc brakes. Large capacity models to 3 tons.

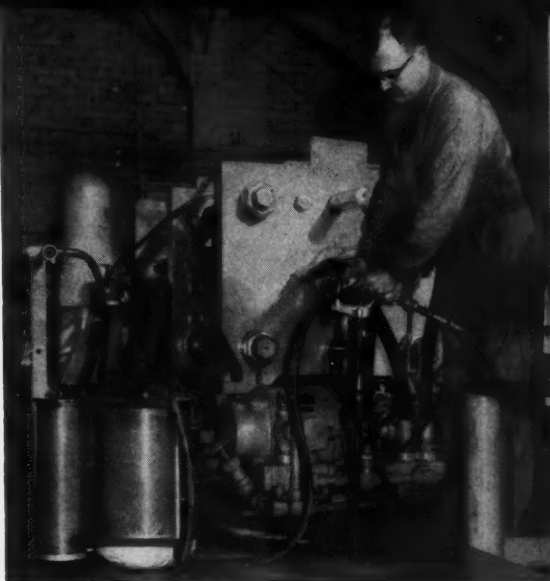
MEAT SAWS WHERE YOU WANT THEM. Thor safety balancers position stunners, saws and other equipment precisely. Moves them out of the way, but not out of reach when not in use. Models from 5 lb. to 300 lbs. (illustrated) capacities.



THOR POWER TOOL COMPANY

AURORA, ILLINOIS

ATLANTA • BIRMINGHAM • BOSTON • BUFFALO • CHICAGO
CINCINNATI • CLEVELAND • DENVER • DETROIT • HOUSTON
INDIANAPOLIS • KANSAS CITY, MO. • LOS ANGELES • MILWAUKEE
NEWARK • NEW YORK CITY • PHILADELPHIA • PITTSBURGH
RICHMOND • ST. LOUIS • SAN FRANCISCO • SEATTLE
TORONTO, ONT., CAN. • EXPORT DIVISION, NEW YORK CITY



DUSTLESS DRILLING for installation of new ammonia pipes in coolers. No need to remove meat during work. Thor dustless air hammer drills holes in record time and "inhales" dust and small cuttings into dust-extracting cylinders. Thor model 15DL drill weighs only 14 lbs.

DISPATCH UP TO 300 SHEEP PER HOUR with Thor's pneumatic model SG1 Sheep Stunner. Only operating cost is pennies-a-day electricity for air compressor. Provides instant, non-penetrating captive bolt stunning—no cartridges or reloading. Most efficient method.





BRECHTEEN CORPORATION • 4706 S. ADA STREET • CHICAGO 9, ILLINOIS

bidding be referred to the Attorney General for appropriate action only when the head of a government procurement agency believes that a possible violation of the antitrust laws may exist. He said it is probable that only a fraction of the identical bids received by the federal agencies are ever reported.

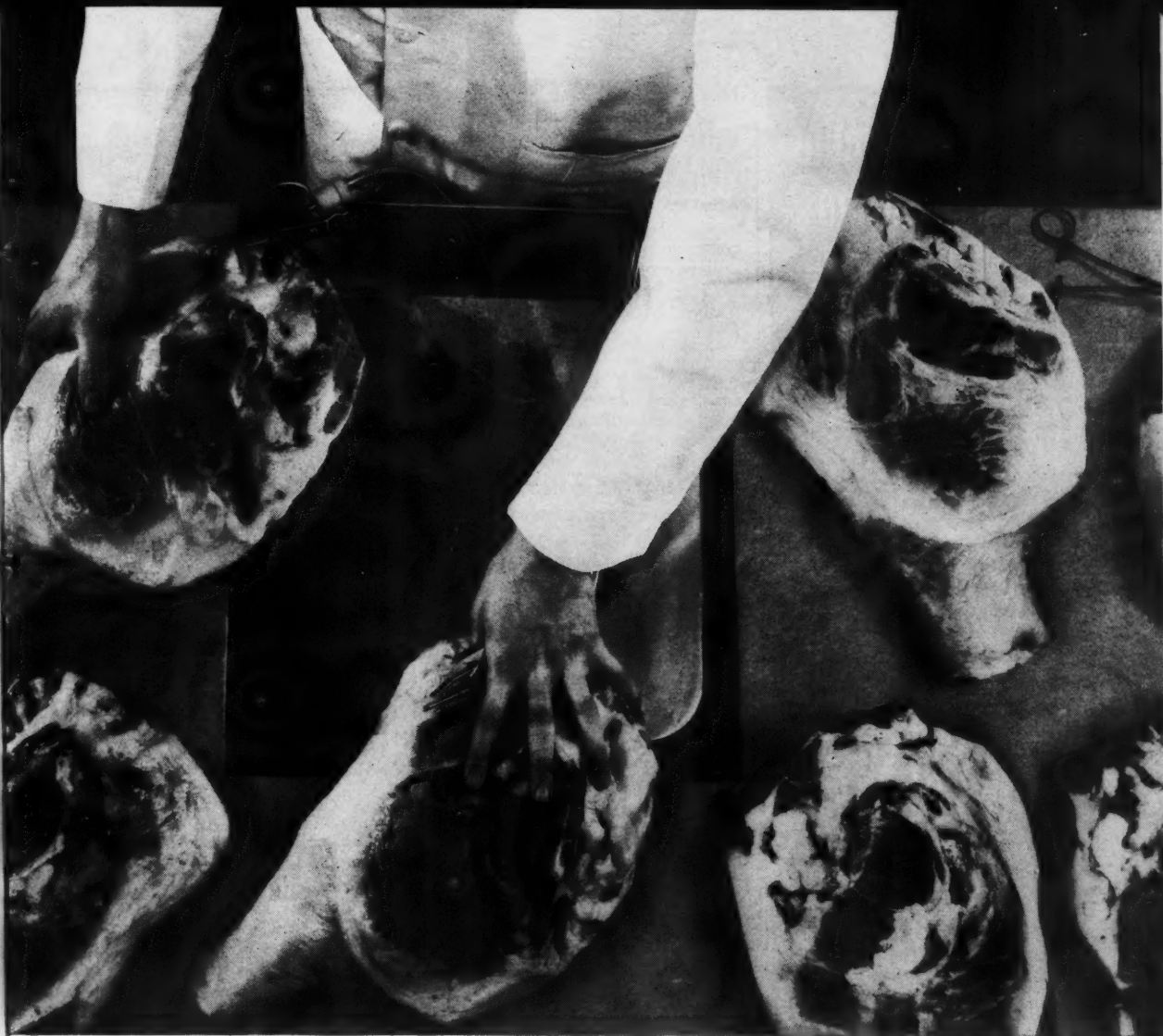
The Congressman from Texas pointed to a paper on "Identical Bid Prices" by Prof. Vernon A. Mund of the University of Washington, published in the *Journal of Political Economy* of April, 1960, which says that the Department of Justice had received 10,000 reports on instances of identical bidding by mid-1959. Rep. Patman said the Mund article "provides some enlightened guidance on how to tell the difference between prices in a competitive market and prices which are artificially fixed or rigged." He inserted the article in the *Congressional Record* of February 20.

In the paper, Prof. Mund takes issue with the common industry argument that price uniformity, in the absence of evidence of collusion, is an indicator of effective competition. "The doctrine of uniformity does not apply to the dynamic process of trial and error in adjustment to changes in market conditions, opinions and interpretations," the article says. Prof. Mund also cites several cases to show that as a general rule, conspiracies to fix prices center on the quoting of identical bid prices by supposed competitors.

He presents two tables listing what he describes as representative examples of identical bidding and representative examples of competitive bidding. The competitive bidding examples include offers to sell slab bacon to the county of San Diego on March 26, 1958. The prices per pound bid by three firms in Los Angeles were: \$0.4972, \$0.61 and \$0.52. The fourth and low bid of \$0.4490 was submitted by a San Diego plant.

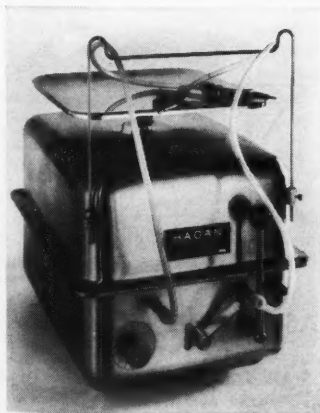
Prof. Mund suggests that an effective way to halt identical bidding would be, in the case of tie bids, to award the contract to the smallest firm bidding.

"On the basis of empirical evidence and economic analysis," he concludes, "the legal doctrine that identical bidding is consistent with effective competition should be replaced with a working rule making identical bidding a presumption of illegal conduct lessening competition and restraining trade. It should be a presumption which can be rebutted by appropriate evidence. The presumption should also be extended to



Now more important than ever . . .

Accurate Control of Pickle Injection with the Hagan Automatic Ham Scale



With the easing of the "green weight" restriction, precise control of pickle injection becomes more critical. Packers can realize the full benefits only if control of pickle percentage is maintained accurately in all ham sizes.

The new, higher percentages being used put even more of a premium on operator alertness. With the Hagan Automatic Scale, once the desired percentage of pickle is selected, the process of injection is entirely automatic and completely accurate. Operator fatigue is no longer a factor. The Hagan Scale is a time saver too, in some cases output has been nearly doubled.

If your production practices require

stitch pumping, the new Hagan *Manual* Scale can help you maintain the same degree of accuracy. Large, easy-to-read pointers and figures and automatic computation of pumped weight make the Hagan Manual Scale easy to use and easy to check.

For detailed information on how the Hagan Ham Scales can save you time, money and maintain desired pumping percentages, write or phone:

HAGAN

CHEMICALS & CONTROLS, INC.

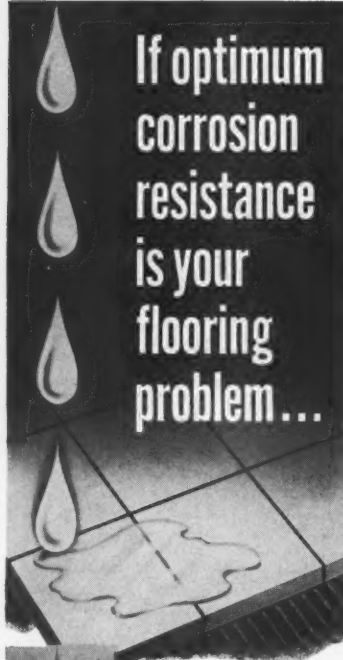
HAGAN CENTER, PITTSBURGH 30, PA.



HAGAN DIVISIONS: CALGON CO. • HALL LABORATORIES • BRUNER CORP.

ney
only
ro-
a
ust
ob-
the
ed-
l.
xas
Bid
und
ton,
ical
ays
had
ices
959.
icle
id-
nce
tive
rti-
ted
ec-
is-
ar-
the
, is
ion.
oes
s of
to
pin-
icle
eral
eral
nter
bid
ting
tive
and
eti-
oid-
sell
Di-
ices
s in
0.61
bid
San
ef-
ding
s, to
llest
evi-
he
that
with
re-
king
n of
ition
be a
tted
pre-
to
1961

If optimum corrosion resistance is your flooring problem...




Epoxy

is your answer!

Revolutionary New Epoxy Grout and Setting Compound Makes Joints as Impervious to Corrosion as the Tile Itself!

Ideal for dairies, packing plants, canneries, bakeries, breweries, distilleries, food processing plants — wherever corrosives are encountered. Forms a dense, tight joint of phenomenal strength. For new installations or re-grouting existing floors. Only water is needed for clean-up. Details in Sweet's or write for a descriptive catalog.



Pioneers in Industrial Research Since 1961

THE UPCO CO.

4805 Lexington Ave. Cleveland 3, Ohio

bids with slight and studied variations in delivered quotations or in terms and to instances where only one or two bids are out of line.

"The present policy of antitrust agencies to prosecute identical bidding only when there is proof of collusion means that a considerable area of exemption from the antitrust laws is being granted by administrative action. Conspirators have become exceedingly sophisticated in leaving no record of their activities and a requirement of proof of conspiracy places an undue limitation upon our antitrust policy."

Two USDA Career Men to Fill New Economics Posts

The planned U. S. Department of Agriculture reorganization that will



DR. COCHRANE

bring economic research and statistical reporting functions together into two new agencies under a director of agricultural economics took further shape this week with the appointments of two USDA career men to head the economics service agencies. Dr. Willard Cochrane, former University of Minnesota agricultural economist, was named earlier to fill the post of director of agricultural economics.

Secretary of Agriculture Orville L. Freeman this week announced the appointments of Nathan M. Koffsky to head the new Economic Research Service and Harry C. Trelogan to head the new Statistical Reporting Service. He said the two men will serve as acting administrators until provisions of the reorganization laws have been complied with. Koffsky has worked exclusively for the USDA except for World War II service, and Dr. Trelogan has served in agricultural posts with the government since 1938.

Dr. Cochrane has been serving as Secretary Freeman's staff advisor on economic affairs. Task forces are working out recommendations to the Secretary on the transfer to the two new agencies of economics functions now in the Agricultural Marketing Service, Agricultural Research Service and Foreign Agricultural Service.

"The two new agencies will be an integral part of the Department's fact-finding function," Secretary Freeman said in announcing the appointments of Koffsky and Trelogan. "They will put renewed vigor into



B·F·M MUENCHNER FRANK SEASONING wins Top Honors for Your Brand

New . . . Different . . . Delicious MUENCHNER FRANKS are chock-full of Blue Ribbon Flavor and Sales Appeal. Developed by BFM from Famous Old World Formulas, they win the unanimous approval of everyone who tries them.

Tops in Quality . . . Seasoned just right . . . Muenchner Franks build sales and profits FAST!

Wire, write or phone—today—for a trial shipment of MUENCHNER FRANK SEASONING, custom-blended to your product, market and seasoning requirements, and BFM's tested, proved MUENCHNER FRANK FORMULA . . . a combination that spells the difference between ordinary Franks and the Prize-Winning Variety.

Your complete satisfaction guaranteed.



BASIC FOOD MATERIALS INC.

853 STATE ST. • VERMILION, OHIO
PHONE: WQdward 7-3121

Good Seasoning is Basic

providing better information to U. S. farmers, ranchers and consumers and to foreign countries on agricultural needs both in the United States and abroad. This also will help the Department develop a food budget that will give hard figures on normal needs of food and fiber for our own people, supplemental needs for distribution to the needy, and overseas needs in terms of our foreign economic program."

Sale-Leaseback Plan for Meat Firms is Announced

A new plan by which meat packers can sell their existing plants and equipment and immediately lease them back for terms of from three to 12 years—reportedly the first such plan ever developed for the meat industry—has been announced by Nationwide Leasing Co., Chicago.

Robert Sheridan, president, says the "sale-leaseback" plan is designed specifically for firms that have an overly large investment in fixed assets and, as a result, their growth is being hampered by tight working capital.

A special feature of the plan is that for selected meat packing firms, it will be possible to sell fully or partially depreciated equipment to Nationwide for cash at greater-than-book-value and lease it back, Sheridan points out. He adds that the inclusion of custom-built equipment and the availability of terms as long as 12 years also are "firsts" for the meat industry.

Following are features of the new leasing plan:

- 1) Equipment will be purchased by the lessor for cash at book value and for selected firms at even higher prices.
- 2) Equipment will be leased back immediately to the companies for terms from three to 12 years, depending on the amount and type of equipment.
- 3) No security deposit is required.
- 4) Quarterly payments are made, unless other schedules are requested.
- 5) Custom-built equipment is included in the plan.

The minimum amount considered under the plan is \$25,000, Sheridan says. There is no maximum. To qualify for a sale-leaseback, a firm must meet the following conditions:

- 1) Net worth of the company must be at least three times as much as the sum involved in the sale-leaseback, with a minimum net worth of \$100,000.
- 2) The company must have a history of profitable operations.
- 3) An appraisal of the current

SECRET FLAVOR...

AND IT'S PROTECTED WITH Patapar.

Habbersett Brothers, Inc., Philadelphia, has used Patapar Vegetable Parchment to protect the flavor of their secret scrapple mixture since the days when the product was sold in 15-pound tins. At that time, the surface cover for the scrapple was pure, tasteless, odorless Patapar.

Now, the handy one-pound and two-pound portions are protected and heat-sealed in packages made of pure, tasteless, odorless Patapar Vegetable Parchment distinctively printed with vegetable inks. The whole airtight package is machine formed and heat-sealed in seconds.

Habbersett Brothers, Inc., uses a similar type package made of Patapar for their high quality sausage.

To lower packaging costs and assure your customers of consistent product quality, investigate the use of Heat-Sealing Patapar in your packaging operation. Name your product and we'll send free samples of the correct Heat-Sealing Patapar.

PATERSON PARCHMENT PAPER COMPANY
Bristol, Pennsylvania
NEW YORK, N.Y. CHICAGO, ILL. SUNNYVALE, CALIF.

Patapar®

VEGETABLE PARCHMENT



value of equipment involved must be submitted.

4) The company must show evidence of competent management.

Residue Tolerance Asked

A petition filed with the Food and Drug Administration by Chemagro Corp., Kansas City, Mo., proposes the establishment of a tolerance of 1.0 part per million for residues of O,O-diethyl O-3-chloro-4-methyl-2-oxo-2H-1-benzopyran-7-yl phosphorothioate in or on meat of cattle, hogs and other meat animals.

Meat Industry Promoters of Vending Machines Find Women Like Idea of 'Instant' Meat, Other Items

Grocerette Vending Machines, a new company formed by three Denver meat industry executives, moved closer to the ultimate plan of vending frozen cuts of meat, following a \$10,000 test program in Long Beach, California.

The Grocerette concern, headed by Seymour Heller of Denver Rendering Co., Dave Averch of Capital Packing Co. and H. Silverman of Imperial Meat Co., pronounced the

Long Beach test a "complete success."

Chosen for the test were 16 locations, including apartment houses, points outside supermarkets, a bowling alley and all-night gas stations. The \$10,000 spent for the test was primarily for an advertising program. Television, newspaper, radio and souvenirs were used to acquaint the Long Beach residents with the location of the 10-item machines.

About 40,000 plastic "litter bags" were distributed, with printed copy giving details of the new vending machines; four big display ads were used in four newspapers, and 11 radio spots were broadcast on two radio stations.

Models hired to serve as hostesses at each of the 16 locations distributed litter bags to adults and toy balloons to children. Klieg lights were used to attract further attention to each of the locations. News releases were sent to all southern California

Another Cost and Time Saving Innovation by JARVIS

AMAZING NEW JARVIS

700 MULTI-PURPOSE BONE SAW

WEIGHS ONLY 5 POUNDS

PERMITS FAST BREAKING OF BEEF FOREQUARTERS ON THE RAIL WITH ONLY ONE OPERATOR!

AIR POWERED SAW also used for breaking calf and yearling hindquarters and has many other packing house uses

- Light weight fatigue-free operation
- No overhead tracks, pulleys or balancers needed
- Easy to switch rapidly from chine bone cutting to breaking of the quarter to ribbing off chuck.

ONLY
\$390.00



High R.P.M. of the saw blade makes light pressure all that is required. Saw will perform as fast as the operator can work. One hand can be kept free to steady carcass. Already acclaimed by leading packers.

FREE TRIAL UNIT AVAILABLE SEND COUPON NOW



Guard assembly swings open for easy cleaning. Single "Nyllok" blade retaining screw for easy blade removal.



JARVIS CORPORATION—GUILFORD, CONN.

☐ Ship a FREE trial unit ☐ Send catalog 700

NAME _____

COMPANY _____

STREET _____

CITY & STATE _____

See us at N.I.M.P.A. Show—Booths 214-215 Club Floor



NEW VENDING machine (above) shown in Denver displays 10 items, including four Cryovac packages of fresh meat, for convenient shopping.

papers; clowns were hired to perform near some of the machines, and a soundtruck toured the streets around apartment house locations, announcing that "A new way of convenient shopping has been born."

More than 100 food items were tested in the machines, which can vend 10 different products at one time. The test indicated that some items would not sell; others moved swiftly, and more were on the "borderline" with consumers.

Definitely promising, according to

THE NATIONAL PROVISIONER, APRIL 8, 1961

Heller, was the high interest shown in sausage products such as frankfurters, bologna and luncheon meats, and the favorable response elicited by mention of the possibility of vending frozen fresh meat cuts at -10° F. temperatures.

While the Long Beach test was going on, the Denver executives offered stock at \$1 a share, primarily within the Denver meat industry, and sold more than \$100,000 worth in two hours, after which the offer was withdrawn. The funds have been used to pay for the test program, for construction of new machines and for experiments with low temperature refrigeration.

While the Long Beach program, with 16 machines showing better than 500 sales per week, proved that there is a place for the non-refrigerated type of vendor, the promoters say indications are that refrigerated models operating in the 35° F. to 45° F. degree range and sub-zero temperature models that can vend frozen meats and other foods will fit into most locations better.

The machines, being built in Wichita, Kan., by Paramount Manufacturing Co., are of all-metal construction, 58 in. high, 33 in. wide and only 30 in. deep. They have shown themselves most suited to the needs of the housewife who wants food items for immediate consumption. For example, bread sold far more rapidly than ketchup; milk outsold coffee, and meat products outsold canned goods.

Consumer Counsel Plan Draws Criticism, Praise

The special White House office on consumer interests that President Kennedy has said he plans to establish "should not be allowed to join the proliferation of government bureaus that intervene before regulatory agencies," Arthur H. Motley, president of the Chamber of Commerce of the United States, said in a letter to Mr. Kennedy made public this week.

The problem of delay would be compounded by adding another government agency to the list of those already participating in proceedings before regulatory agencies, Motley told the President.

In the meantime, another Congressman—Rep. Victor L. Anfuso (D-N.Y.)—has hailed the President's plans to set up an office of consumer counsel. However, Rep. Anfuso said: "It is not enough merely to have a consumer counsel at the White House or even advisory committees in one department or another. This is too big and too vast a

part of our economy which deserves greater recognition. A Congressional committee to deal with consumer problems would be the best answer."

Rep. Anfuso introduced a resolution to create a House select committee on consumer problems, composed of nine members of the House appointed by the speaker. The committee would conduct studies and investigations of the problems of consumers, including "the extent to which government agencies adequately serve the needs of consumers or give due consideration to consumer problems."

As reported in last week's NP, a

resolution introduced by Senator Maurine Neuberger (D-Ore.) would create a similar committee on consumer problems in the Senate, with 15 members.

Asks Ronnel Tolerance

A petition has been filed with the Food and Drug Administration by The Dow Chemical Co., Midland, Mich., proposing the establishment of a tolerance of 10 parts per million for residues of ronnel (O, O-dimethyl O-(2,4,5 trichlorophenyl) phosphorothioate) in the fat of cattle, goats, hogs and sheep.



INSTANT

TENDER-MEAT

...fast becoming the industry's favorite meat tenderizer!

Reports from the field—from purveyors and packers in every corner of the country—confirm the strong swing to TENDER-MEAT. Its use has been proven and the word is out—TENDER-MEAT beats all others! Try it soon. TENDER-MEAT's *exclusive regulated action* will work wonders for your meat-tenderizing operation.

economical

TENDER-MEAT costs less to buy, ship and store. Available in traditional liquid form or as a powder that is instantly soluble in water.

uniform

TENDER-MEAT treats every cut alike. Guesswork is eliminated. Tenderizing is consistently faster and better.

easy to use

TENDER-MEAT works perfectly for all tenderizing techniques. There is virtually no waste and its action is always fast and uniform.

versatile

TENDER-MEAT is tasteless, but it can be supplied with any flavor supplement you wish. There is no charge for special custom blending.

TENDER-MEAT is a development of Marshall Dairy Laboratory, Inc., internationally known enzyme specialists for over 50 years.

TENDER-MEAT PRODUCTS

A Division of Marshall Dairy Laboratory, Inc.

P. O. Box 592, MADISON 1, WISCONSIN


write for generous
free sample!

New On-Rail Beef System

[Continued from page 22]

performed pneumatically. The butchers are not concerned with trolley handling or flow; the conveyor brings the carriages to him automatically.

While providing excellent support for the carcasses, and moving them at a desirable pace, the conveyor system uses only a ½-hp. electric motor and a variable



WILLIAM GALLO-WAY, manager of the boneless beef department for Canadian Dressed Meats Ltd., examines a loin strip which is wrapped in a clear film.

speed gear box. The high level of engineering refinement in the conveyor system is such that the whole empty chain can be moved with one finger, claims Richmond.

When the carcass is fully suspended for maximum work positioning the lower level butcher begins his

tasks. At this point, the firm experienced a minor disappointment. The rail system was built with a slight incline with the idea that the carcass would be in better working position for the shoulder and rosette skinner. Unfortunately, because of differences in animal length, this did not prove practical. While it worked for the longer animals, a platform is required for shorter ones.

EVisCERATION: The conveyor makes a 90-deg. turn and brings the carcass to the eviscerating station. Here the butcher cuts free the caul fat which he places in a stainless steel drum located at this station. He frees the edible viscera which he deposits in one section of the viscera inspection table. As the carcass moves forward with this work, it is aligned with an air-operated lift into which he dumps the paunch, etc., with no necessity for lifting. The lift pan's contents are raised and emptied onto the partitioned viscera inspection table.

The table now holds the organs in their two main groups. After inspection by a CDA veterinarian, the fancy meats are cleaned and placed on hook trucks for movement to the chill cooler while the paunch and intestines are pushed into the paunch workup area which is separated from the main killing and connected to it by the stainless steel paunch table.

The conveyor makes another 90-deg. turn and brings the carcass to the two backers. Using power skinners, these two butchers complete the hide removal operation; the first butcher clears the hide to the small of the back and the second, who works on a LeFiell hydraulic platform, finishes the task. He drops the hide into a chute at the end of his platform.

The conveyor makes two 90-deg. turns and arrives at the splitting station where an employee stationed on an elevator platform makes the complete split with a

BEEF · VEAL · PORK · LAMB
 ALL BEEF FRANKFURTERS
 Complete line of SAUSAGE AND SMOKED MEAT
 WEST VIRGINIA SMOKED HAM
 CANNED HAMS and PICNICS

Let us work with you...
INQUIRIES WELCOME AT ANY BRANCH OFFICE
HYGRADE FOOD PRODUCTS CORP.

EXECUTIVE OFFICE: 2811 Michigan Ave., Detroit 16

BONELESS BEEF COW & BULL

- BONELESS CUTS
- TENDERLOINS

LANCASTER PACKING CO.

EXPRESS 7-2887 LANCASTER, PENNA.

U. S. Establishment 462

BROKER INQUIRIES INVITED



**HOME TOWN DAIRY TRUCKS ARE EQUIPPED
with COLDMASTER Truck Refrigeration Units**



... the finest, most dependable ever
 for complete information write
 COLDMASTER Division of Construction Machinery Co.
 WATERLOO, IOWA

THE NATIONAL PROVISIONER, APRIL 8, 1961



FOR BIG CLEANING JOBS JUMBO Du-ZOLVER



a revolutionary, new method of applying cleaning solutions
on equipment, walls, floors — 10 gal. capacity

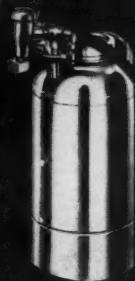
SEE DU-ZOLVER AT BOOTH 121, NIMPA SHOW,
CHICAGO, APRIL 13-15

SAVES UP TO 50% IN TIME & LABOR

DuZolver . . . the original revolutionary way to dispense DuBois' detergents without steam, compressed air, electrical connections. Gives a full day's operation without refilling! Big, new, jumbo size hoses from hot water line, carries a recommended maximum 50 lb. charge — cuts cleaning time in half. *Cleans wider area than all other spray methods, with no guesswork, no pre-mixing.* Provides absolute control of concentration and consumption; converts to hot water rinsers. \$165.00 delivered to your plant. Or, order from your DuBois representative, listed in Yellow Pages under "Cleaning Compounds."

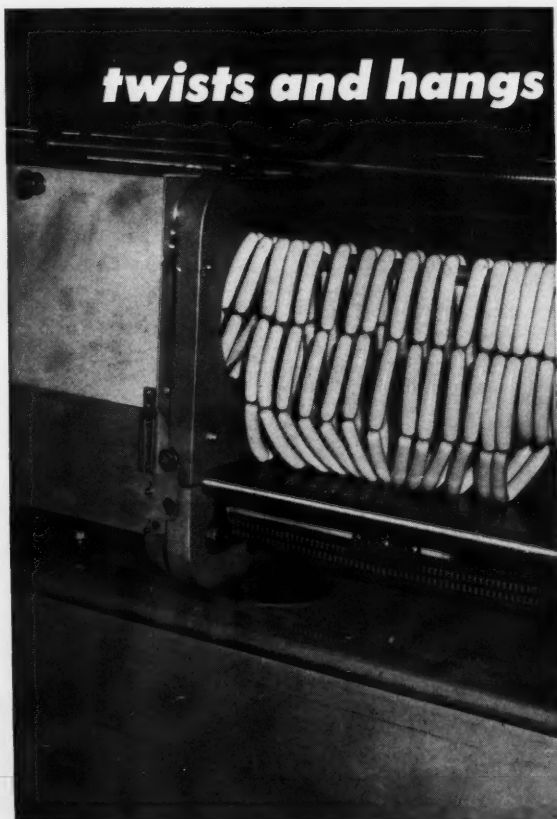
DUBOIS CHEMICALS, INC.

Broadway at Seventh, Cincinnati 2, Ohio
Representatives and Warehouses throughout the United States, in Canada and parts of Latin America



3 gal.
size also
available for
smaller jobs.
\$95.00 delivered.

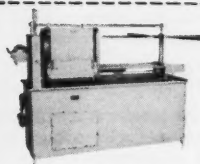
twists and hangs 110 beautiful wieners in just 25 seconds!



Its uniformity minimizes overfill, saves money, makes packing easier. Simple rotary method uses no string . . . is trouble-free.

A 55-ft. length of any diameter casing enters linking head at far left. The high speed drum gathers the twisted links, drops them neatly on a turnstile arm ready for hanging, all automatically.

The improved KP Stripper then quickly removes casings, giving you a better looking, more saleable product.



Visit the
Kartridg Pak
Room at the
Palmer House,
NIMPA Show,
April 13-17

KP

THE KARTRIDG PAK CO.

Dept. N, 800 W. Central Rd., Mount Prospect, Ill., Clearbrook 3-2800

power saw. At the scribe station another employee on a platform performs his work with a power tool.

The conveyor makes another 90-deg. turn to come to the internal dresser's station and turns another 90 degs. to arrive at the washing and shrouding stations. The men performing these two tasks also work on LeFiell hydraulic platforms. Management is pleased with these platforms because they permit one man to do work that would require additional help if fixed high and low platforms were employed.

A magazine rail holding regular beef trolleys makes a loop and runs parallel with the main conveyor at the shrouding station. In several feet of main rail travel, the shrouder frees a trolley from the magazine and inserts its hook into an oncoming gam. The main conveyor then dips sufficiently to permit him to remove the conveyor hook which then moves upward and onward to the first legger's station.

The scaler pushes the side on the rail to the scale, weighs and tags it and pushes it to the cooler door where another employee moves and spaces the sides.

Management is highly pleased with the performance of its conveyor system which, by the elimination of surges and gaps in carcass flow, has materially improved the level of butcher workmanship. This is evident both on the carcass and hide, says Richmond.

In revamping its dressing operation to get increased capacity, the firm also had to increase its rendering capacity. It replaced its old cooker with a Strommen unit which holds a 6,000-lb. charge and has a live steam-heated shaft and paddles. The heated shaft is driven by a 45-hp. electric motor and rotates at 38 rpm. This introduction of additional heat has reduced the cooking time to 2¾ hours on material that is

not hogged. In the initial phase of cooking, when the hard material has been introduced, the vent lines are closed and the internal steam pressure is built up to 45 psi. Christensen says that this heat is sufficient to

FIGURES on daily production over the new dressing line are examined by M. M. Richmond, president, and M. O. Christensen, plant superintendent, Canadian Dressed Meats Limited.



break up most of the condemned carcass material charged within about 20 minutes. The pressure is gradually cracked and the vent lines are placed on the water condenser and discharged into a hot well. With the addition of a reduction unit, the processing capacity of the cooker can be increased materially, he says.

A new liquid blood plasma freezer carries another part of the processing load. This unit, made by Liquid Freeze Corp., freezes about 160 lbs. of blood plasma into flakes each hour. This plasma is a good source of color and albumen in sausage making, claims Christensen. The frozen blood plasma flakes are discharged into a sharp freezer where they are packaged into poly-lined triple-ply kraft paper bags holding about 50 lbs. The equipment, which is operated 24 hours per day, has upgraded into the edible classification a product which in the past went into inedible channels.

Band Saw Carcass Splitter

BUSTER

Now Two Fine Models
New MODEL 70 DeLuxe
Standard MODEL 60A Improved

INCREASE YOUR PROFIT DOLLARS by splitting with BUSTER

- Profit from TIME SAVED—Split a beef with BUSTER in 20 to 30 seconds. The fastest splitting saw on the market.
- Profit from BONE DUST SAVED—Thin band blade on BUSTER takes a minimum of waste with each cut.
- Profit from ENERGY SAVED—Operator does not tire or get a sore arm when using vibration-free BUSTER.
- Profit from IMPROVED APPEARANCE—of finished product. BUSTER cuts clean and straight, leaves bone white and smooth; never any chips nor bone burn discoloration.
- Profit from DOUBLE DUTY SAW—BUSTER splits hogs as well as beef.



Other PROFIT MAKING features of the BUSTER Carcass Splitter

- Front-flange wheels prevent blade from coming off.
- Roller guide assemblies reduce expendable parts; minimum maintenance costs.
- Slide bar accommodates variation in blade length and aids in quick blade change and adjustment.
- Internal gear drive provides quiet, smooth, trouble-free operation.
- Totally enclosed blade except in cutting area, a safety feature.
- Simple installation, saw sold complete; no extras to buy.



**YOU
CAN SELL BONE
BUT NOT BONE DUST!**

Visit Us at NIMPA,
Club Floor, Booth
230. Will you
be the lucky
Winner?

Distributorships invited

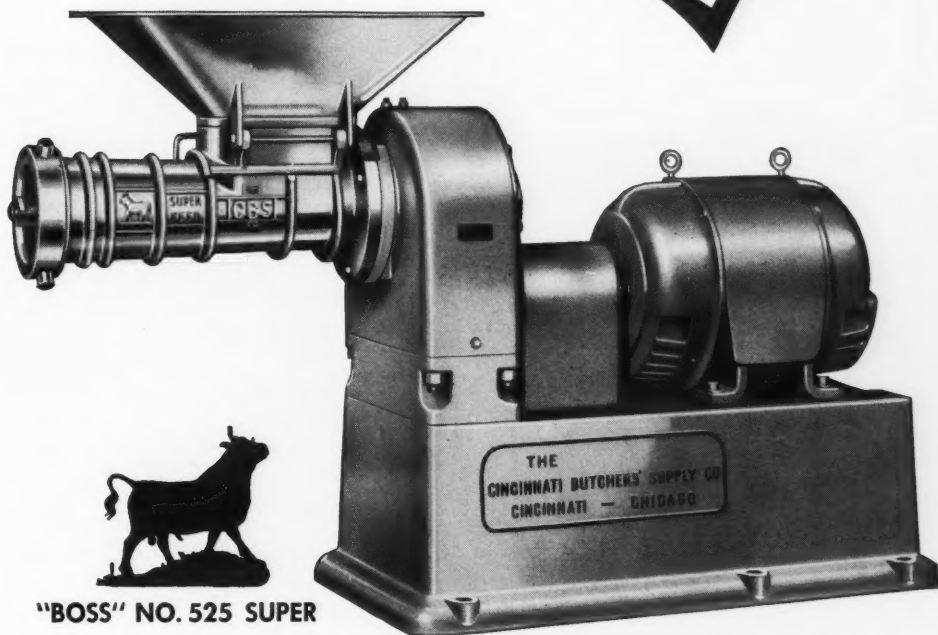
GEORGE WELLS SAW COMPANY

Bay Village, Cleveland 40, Ohio

"BOSS" SUPERIOR

GRINDER

New OPERATING ECONOMY
New PROFIT-POTENTIAL
New EFFICIENCY



"BOSS" NO. 525 SUPER

For volume plus profit, this "BOSS" Grinder No. 525 is unmatched in its field. Its machined feed screw and finely-finished rifled cylinder grind fresh or frozen meat without mashing or backup. It has an extra-heavy cylinder ring and extra-heavy tinned discharge hood. Glass paneled oil gauge, drip-proof motor and guarded motor coupling are standard equipment.

Patented "BOSS" tilting feed hopper may be lifted either way for fast cleaning. Extra-heavy reducer is provided with hardened and ground helical steel gears which run in oil in a totally enclosed housing. Large radiating area of reducer housing assures cool operation. Rugged construction adds long life to sanitation and safety. Remember—you can't buy better than "BOSS"!

Complete Specifications furnished on request

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
 CINCINNATI 16, OHIO

**NEXT
TO
YOUR
MEATS**



PARAMOUNT LABELS SELL CUSTOMERS BEST

Packaging makes the first sale—your meats make the second. Don't gamble on a poor label, get the best . . . for color, appetite appeal, and easy-to-read brand and product name. Get Paramount i-appeal labels on your lunch-eon meat packages.

Whatever your label needs—heat seal, greaseproof, foil, self-sticking pressure-sensitive, etc.,—Paramount can supply distinctive tailor-made labels to meet your requirements.

Let us show you what we can do for you. Simply send samples of your present labels or indicate your needs for new ones. It could mean the biggest sales boost since you started selling meat.

OUR DESIGN SERVICE IS FREE, write

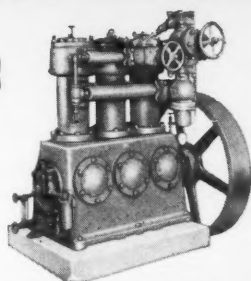
**PARAMOUNT
PAPER PRODUCTS CO.**
4402 NORTH 23RD STREET • OMAHA 10, NEBRASKA

Plants in Boston, Los Angeles, Toronto

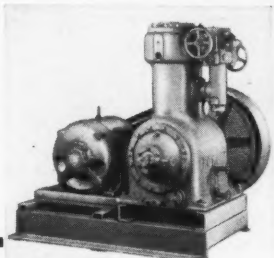
MATCH THE COMPRESSOR TO YOUR WORK-LOAD

HERE'S HOWE

Now you can get a space-saving Howe Compressor with the right combination of tonnage and HP for your particular work load application. Whatever your special needs, there's a Howe-engineered system to meet them.



HOWE COMPRESSOR Model D
Sizes: 25 to 125 T. Capacity



HOWE BOOSTER COMPRESSORS
Sizes: 5 to 50 Ton capacity

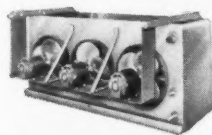


HOWE POLAR CIRCLE COILS
for freezer storage service

CUSTOM COMPONENTS

correctly engineered, are built in Howe's fabrication shop and give you volume quantity prices on small quantity purchases.

For cooling, chilling, freezing or holding, Howe components provide exact temperature, humidity, and air circulation control with maximum capacity at low cost.



HOWE 3-FAN UNIT COOLERS
Heavy Duty—High Tonnage

AMMONIA & FREON RECEIVERS

Also Shell and Tube Condensers, Oil Traps, Accumulators, Pressure Vessels.

WRITE FOR LITERATURE



CONTRACTORS— DISTRIBUTORS

Several exclusive territories still open. Your inquiry invited.

**HOWE
ICE MACHINE CO.**

2823 MONTROSE AVENUE • CHICAGO 18, ILLINOIS
Distributors in Principal Cities • Cable Address: HIMCO Chicago

Now you really improve and hold bacon color with

NEO-CEBITATE®

FROM MERCK RESEARCH— Cherry-Red Bacon Color That Remains Stable At Point Of Sale

Merck Research has come up with a sure way to achieve maximum cure color development and stability in bacon. It is done with Neo-Cebitate at optimum use levels approved by the M.I.D.

Commercial trials in cooperation with a leading packer prove that Neo-Cebitate substantially improves the development of initial cure color. Furthermore, this desirable cherry-red bacon color holds up considerably longer under normal showcase lights at point of sale.

The practical advantages of this research to you, your customers and the consumer will make you want to try Neo-Cebitate in bacon soon. You need no special equipment and can obtain optimum results with your own bacon processing method by following the special procedures developed by Merck. For details, ask your Merck Representative or write directly to Rahway for Technical Service Bulletin FP-26.



MERCK CHEMICAL DIVISION
MERCK & CO., INC. • RAHWAY, NEW JERSEY

©Neo-Cebitate is a registered trademark of Merck & Co., Inc.

THE NATIONAL PROVISIONER, APRIL 8, 1961



FOR PACKERS—Better initial cure color and greater color stability help you build repeat sales, cut returns, increase consumer preference for your brand, upgrade your product and enable you to use open face packaging.



FOR RETAILERS—Give your customers good cherry-red bacon that holds its color at point of sale. It is what retailers want because it has greater consumer appeal, needs less stock rotation, looks good longer.

USDA to Use Meat Specs Co-Devised by Purveyors

At a San Francisco meeting of western packers, purveyors and shipping industry representatives to interpret and clarify institutional meat specifications as applied to the steamship industry, Cal Santare, main station supervisor, San Francisco station, U.S. Department of Agriculture meat grading service, announced that effective June 1, 1961, all certification work done by the USDA will be performed (substantially) in accordance with specifications developed by the National Association of Hotel and Restaurant

Meat Purveyors and the U. S. Department of Agriculture.

Also attending the meeting at the plant of Luce & Co., a purveyor, were George J. Shenson of H. Shenson Meat Co., San Francisco, chairman of NAHRMP's meat cuts standardization committee, and James Constantine of the USDA standardization branch, with whom the association's committee has worked in establishing the specifications. NAHRMP has expressed hope for elimination of confusion and misunderstandings if the specifications are adopted by all of the nation's ports.

Meat concerns represented at the meeting included: Armour and

Company, California Meat Co., Davidson Meat Co., all San Francisco; John Morrell & Co., Victor Meat Co., both Oakland, Cal., and Meats, Inc., and Serv-U-Meat Co., both located in Seattle, Wash.

Recipe Book Is Premium In Packaged Food Push

Standard Packaging Corp., New York, is promoting its Flex-Vac packaging process for luncheon meats and other food products with a recipe book, "No Time for Cooking," written especially for the firm by actress Arlene Francis. It features 100 pages of quick-fix recipes, using packaged foods, with heavy emphasis on luncheon meat and cheese items.

Full-page color photographs show Miss Francis preparing and serving meals in her New York apartment, as well as close-ups of typical dishes. An eight-page glossary of delicatessen and luncheon meats, specialty meats and sausage, describes the ingredients and preparation of each product.

Housewives will be urged to obtain their copy of "No Time for Cooking" by sending \$1 and an empty Flex-Vac package to the package manufacturer. Each recipe book will be imprinted with the name of the food packer whose package was submitted, according to E. L. Domans, sales manager for Flex-Vac. Package stickers and inserts, refrigerator case banners, retailer promotion folders, newspaper ad mats and television and radio spot announcements are available to participating packers from Standard Packaging Corp.

Food Additives Extension

The Senate last week approved and sent to the White House the House-passed bill (HR-3980) extending until June 30, 1964, the authority of the Secretary of Health, Education and Welfare to permit continued use of certain food additives until tolerances are established. This temporary authority granted by the Food Additives Act expired March 5.

'61 Fleet Show Dates Set

The 1961 Fleet Maintenance Exposition, sponsored by the Private Truck Council of America, Inc., has been scheduled for October 23-26 in New York City's Coliseum. The show, which was introduced last fall, will be held in conjunction with a technical program of workshops and seminars on maintenance problems and procedures in the motor field.

Announcing: **TRAMCO MOTOR MAT**



**Avoid Down Time With
New "Electric Motor Mat"**

**Insures Against Motor Failures
caused by Condensation!**

NOTE NEW ADDRESS

When a warm motor is shut down in a cold humid area, the hot air trapped in the motor housing condenses as surrounding low temperatures cool the motor rapidly. This condensed moisture alone is sufficient to cause the motor to circuit out.

BOSTON TRAM RAIL COMPANY

BLDG. NO. 5 • BOSTON HARBOR MARINA • QUINCY 69, MASS.
P.O. Box 463 Tel. GRanite 1-9540

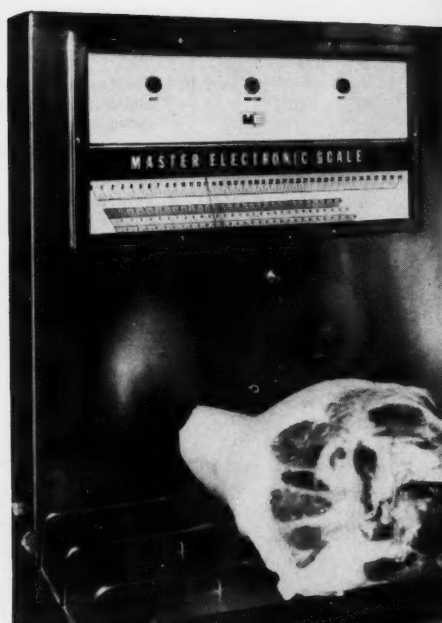
NO OTHER

IN YOUR PLANT

ITSELF

THAN THE

Master ELECTRONIC Scale



"Ask your Baltimore Spice salesman
about MASTER Electronic Scales."

EQUIPMENT WILL PAY FOR QUICKER

AUTOMATIC ALTERNATE PUMPING of two hams
increases production and decreases labor costs.

1. You set the percentage of pump desired just
once for the production run.

2. MASTER weighs the ham and electronically
pumps the weight.

3. Proper brine quantity is electronically con-
trolled and brine flow stops.

4. Brine flow stops off at precise percentage and
weight each and every time.

5. Vacuum-packed ham and scale is automati-
cally ready for pumping the next ham.

ACCURATE within 1/10 of 1%. Eliminates over-
pumping and under-pumping. Guarantees uniform
finished product.

ALL STAINLESS STEEL, completely safeguarded
against brine penetration, corrosion-proof.

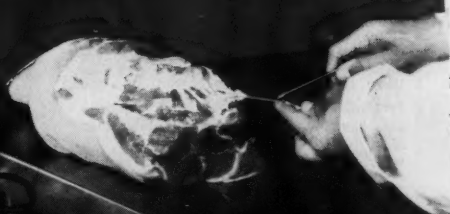
BUILT-IN SILICA-GEL DEHYDRATOR prevents dial
fogging and protects mechanism from moisture.

EASY SWITCHING TO MANUAL OPERATION with
dial for hams with damaged exterior.

MASTER EQUIPMENT CORP.

P. O. Box 5324

Baltimore 8, Md.



Da-
isco;
Meat
eats,
both

n

New
-Vac
heon
with
ook-
firm
fea-
rec-
with
meat

show
rving
ment,
dish-
del-
spe-
cribes
on of

o ob-
e for
d an
o the
recipe
n the
whose
ing to
r for
and
nners,
news-
n and
avail-
from

ion

proved
se the
) ex-
ne au-
Health,
permit
addi-
estab-
thority
es Act

Set

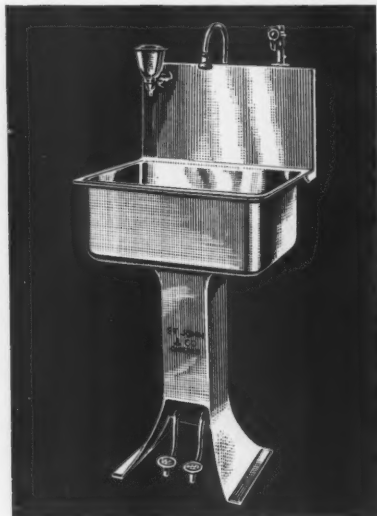
ce Ex-
Private
ac., has
3-26 in
a. The
ast fall,
with a
ops and
blems
field.

8, 1961

SANITARY!

STAINLESS STEEL LAVATORY

by St. John



Designed for use wherever sanitation requirements are exceedingly high, this low-cost St. John lavatory is a remarkable achievement in every detail.

Originally intended for use in packing-houses where it meets and surpasses all requirements for federally-inspected plants, it has found wide application throughout the food industry because of its smart appearance, functional design and many practical features.

Price **\$131.00** each

For example:

Bubbler \$21.50 each

- **Extra Deep Bowl** — with smoothly rounded inside corners. Deep-drawn of type 302 stainless steel, seamless and handsomely polished.
- **Splashback** — drains into the bowl. Made of smooth, seamless stainless steel.
- **Unbreakable Soap Dispenser** — chrome plated, permanently fastened to splashback. Suitable for liquid or powdered soap.
- **Spray** — chrome plated, with aerating nozzle.
- **Foot Operated Valve** — hot and cold water separately controlled or mixed.
- **Pedestal** — heavy cast aluminum alloy, resistant to virtually all acids and alkalis.
- **Simple Installations** — attach to water lines and drain. Spray is piped from foot valve at factory.

Write for full details
and the complete St. John catalog.



Write Dept. N-4

ST. JOHN & CO.

5800 S. Damen Avenue • Chicago 36, Illinois
Phone: PProspect 8-4200

Morrell's New Branch

[Continued from page 26]

arate sales booths located in a section that overlooks the refrigerated cooler. Franz E. Moody, sales manager of the Twin Cities branch, di-



LIFT TRUCKS make storage easier at new branch. Shown is one aisle of refrigerated area where products are stored briefly before delivery to consumer. Firm offers rapid delivery.

rects the force consisting of 11 salesmen and three assistants.

Manager Renli says the branch's parking facilities are the most modern in the vicinity and are "handy to all meat dealers in the Twin Cities area."

Packaging Show Schedules Talks on Maintenance

Five authorities on preventive maintenance for packaging machinery will discuss various phases of that subject during conference-workshop sessions to be conducted in conjunction with the Packaging Machinery Manufacturers Institute Show, November 7-10, in Detroit's Cobo Hall.

Edward Brennglass, president, Packaging Corp. of America, Los Angeles, will open the conference with a discussion of the significance of preventive maintenance to a contract packager.

Other speakers are expected to cover: the importance of continuous, planned packaging machinery maintenance programs; the need for plant managements to keep abreast of weaknesses and abuses in their maintenance activities, and the values of raising the level of maintenance leadership through technical training.

now... **Lewis**
brings **Stack-n-Nest®** to
FOOD PROCESSING



Made with

PolyLewton

(U.S.D.A.-M.I.D. APPROVED)

The remarkable new material developed especially for use in conjunction with raw foods.

- **Easy to Clean** — slick, glass-like, closed surface molded on matched dies to eliminate sharp interior crevices and corners.
- **Easy to Handle** — lightweight (only 3 3/4 lbs.), full perimeter, top-rim finger grips.
- **Easy to Stack** — special patented design for quick, easy stacking—empty or loaded.
- **Easy to Move** — in stacks or nests — on platform trucks or pallets — between processing operations.
- **Easy to Nest** — nesting stops minimize binding and gripping suction.
- **Easy to Install** — long life at a lower original cost compared to stainless steel.

Lower your handling costs with Lewis
PolyLewton Stack-n-Nest Tote Pans ...
send for complete information.

Shipment within 24 hours from receipt of order.

G. B. LEWIS COMPANY

154 Montgomery Street • Watertown, Wisconsin
Material Handling Specialists
for nearly a century

NO CREVICES

to harbor undesirable
bacteria and spores



Capacity:
50 lbs.

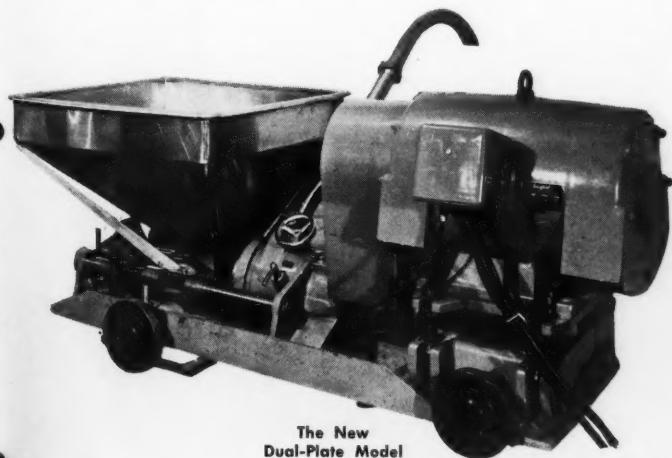
INSIDE
DIMENSIONS
20" x 12" x 8" deep

At NIMPA Convention April 13-15



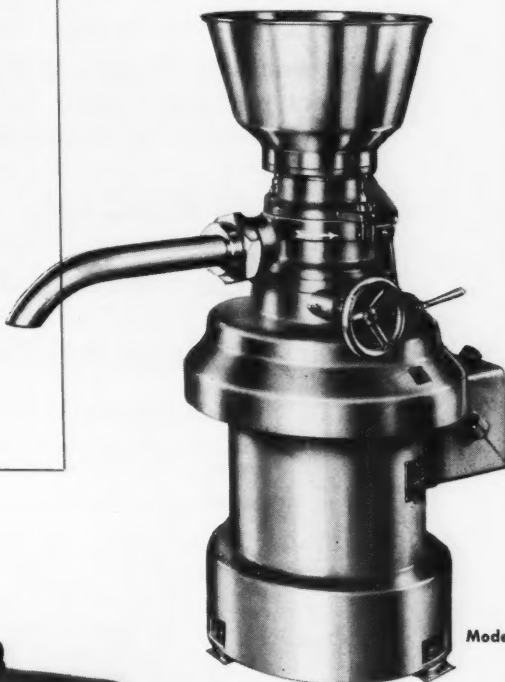
BOOTHS 81-82

PRAGUE POWDER®—made or for
use under U. S. Pat. Nos. 2668770,
2668771, 2770548, 2770549, 2770550,
2770551.



The New
Dual-Plate Model

We Invite You to Our
Hospitality Suite
2230W
In the Palmer House
Chicago



Model 2055 SS

U.S. Patent 2,840,318—June 24, 1958
U.S. Patent 2,906,310—September 29, 1959
U.S. Re Patent—24,764—January 12, 1960
U.S. Patent 2,934,120—April 26, 1960
U.S. Patent 2,934,121—April 26, 1960

Griffith

THE GRIFFITH LABORATORIES, INC.

CHICAGO 9, 1415 West 37th Street

• UNION, N. J., 855 Rahway Avenue • LOS ANGELES 58, 4900 Gifford Avenue

THE NATIONAL PROVISIONER, APRIL 8, 1961

To be sure

cured meat

looks good enough to eat

use **ROCHE***

Ascorbic Acid Products

(F. & D. A. and M. I. D. Approved Additives)

**Keep the colors bright . . . the flavor right
. . . appealing on sight to the appetite.**

**Save curing time. Promote smokehouse economies.
Protect your cured meats from "display case
fading." Guard true taste and uniform color.**

order **ROCHE**

- **Ascorbic Acid, U.S.P.**
- **Sodium Ascorbate, U.S.P.**

(These are forms of true vitamin C)

*Erythorbic acid and sodium erythorbate
also come right from Roche.*

IN BULK OR FROM YOUR SPICE COMPANY

FINE CHEMICALS DIVISION • HOFFMANN-LA ROCHE INC. • HUTLEY 10, NEW JERSEY

North 7-5000 • New York City: OXford 5-1400

**In Canada: HOFFMANN-LA ROCHE LTD., 1956 Bourdon Street,
St. Laurent, Montreal 9, P. Q.**

*TRADEMARK: ROCHE

COPYRIGHT 1980 HOFFMANN-LA ROCHE INC.

ALL MEAT... output, exports, imports, stocks

Meat Production Gains Due To Pork

A small increase in pork production accounted for the slight gain in total meat production last week. Volume of production under federal inspection for the week ended April 1, at 423,000,000 lbs., was up by about 2,000,000 lbs. from the previous week and about 7,000,000 lbs. larger than for the same period of last year. Cattle kill held steady for the week, but volume of the meat was down; however, compared with last year, slaughter was up by 6 per cent. Hog slaughter rose moderately, but numbered below last year's count. Estimated slaughter and meat production by classes appear below as follows:

Week Ended		BEEF		PORK (Excl. lard)	
		Number	Production	Number	Production
		M's	Mil. lbs.	M's	Mil. lbs.
April 1, 1961	365	219.4	1,300	178.0
March 25, 1961	365	220.5	1,280	175.2
April 2, 1960	343	205.5	1,374	186.9

Week Ended		VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.	
		Number	Production	Number	Production	Number	Production
		M's	Mil. lbs.	M's	Mil. lbs.	M's	Mil. lbs.
April 1, 1961	98	10.7	300	15.0	423	423
March 25, 1961	98	10.4	300	15.0	421	421
April 2, 1960	106	11.5	247	12.4	416	416

1950-61 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-61 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended		CATTLE		HOGS	
		Live	Dressed	Live	Dressed
April 1, 1961	1,045	601	236	137
March 25, 1961	1,050	604	236	137
April 2, 1960	1,045	599	235	136

Week Ended		CALVES		SHEEP AND LAMBS		LARD PROD.	
		Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
April 1, 1961	195	109	104	50	—	40.0
March 25, 1961	190	106	104	50	—	39.5
April 2, 1960	191	108	105	50	12.9	41.6

Livers Make Up 80% Oregon Meat Condemnations in 1960

More than 20 stock cars of meat animals and over 427 tons of edible parts (liver, head, tongue, etc.) were condemned in Oregon under state meat inspection in 1960, the state department of agriculture has reported. About 80 per cent of the edible parts of the meat condemned was liver, with fluke and abscesses the main causes of condemnations due to unwholesomeness.

Altogether there were about 1,000 animals condemned under the inspection program. Rejections included 855,752 lbs. of liver, heads and other edible parts. Also condemned for various reasons were 9,491 lbs. of processed meats.

A new high was reached in 1960 in the number of inspections made by the department. According to meat inspection supervisor Dr. M. L. Houston, 443,348 animals were checked in 1960, up 20.6 per cent over 1959. However, while 23.7 per cent more livers were condemned in 1960 than in the previous year, condemnation of whole animals dropped to 996 from 1,052 in 1959.

Dr. Houston stated that "the de-

cline in the number of whole animals condemned reflects increased recognition that only healthy animals will pass meat inspection."

USDA Buys Last of Pork, Gravy; Chopped Meat Next Week

The U.S. Department of Agriculture this week bought its last lot of canned pork and gravy—6,050,850 lbs. at prices ranging from 54.62¢ to 55.64¢ per lb. Offerings of three out of 20 firms were accepted, which together had offered a total of 15,947,100 lbs. of the product.

A total of 68,764,800 lbs. of the product was bought under the purchasing program, which began January 24. Starting next week a new meat item, canned chopped meat, will be purchased for distribution to needy persons. Specifications on the chopped meat are being mailed to the trade.

PET FOOD PRODUCTION

Canned food and canned or fresh frozen food component for dogs, cats and like animals prepared under federal inspection and certification totaled 6,108,303 lbs. in the week ended March 18.

U. S. MEAT EXPORTS

A U.S. Department of Agriculture report on exports of meat and meat products in January showed a variation in outshipments of red meats, while the outward movement of fats was generally down from last year. Exports of pork added up to a small gain, while exports of lard and inedible tallow were down from 1960.

U.S. exports of meat and meat products in January, 1961-60, are listed below as follows:

Exports (Domestic)—	Jan. 1961	Jan. 1960
Commodity	Pounds	Pounds
Beef and veal—		
Fresh or frozen		
(except canned)	1,229,391	1,346,013
Pickled or cured		
(except canned)	1,629,941	947,290
Pork—		
Fresh or frozen		
(except canned)	4,618,557	889,333
Hams and shoulders		
cured or cooked	428,190	1,794,099
Bacon	404,818	826,004
Pork, pickled, salted or otherwise cured	1,489,526	1,054,485
Sausage, prep. sausage meats, etc. (ex. canned)	287,286	177,158
Meat and meat products (except canned)	64,481	204,531
Beef and pork livers, fresh or frozen	4,699,916	6,063,202
Beef tongues, fresh or frozen	1,764,528	2,130,195
Variety meats, (except canned)	3,330,297	2,891,166
Meat specialties, frozen	435,265	335,570
Canned meats—		
Beef and veal	114,139	200,237
Sausage, prep. sausage meats, etc.	80,215	73,118
Hams and shoulders	102,678	45,793
Pork, canned	260,638	239,398
Meat and meat products	98,428	318,133
Lamb and mutton (except canned)	82,271	50,926
Lard (includes rendered pork fat)	40,461,127	68,800,010
Shortenings, animal fat (excl. lard)	243,640	103,150
Tallow, edible	670,948	619,601
Tallow, inedible	122,149,410	137,829,455
Inedible animal oils	251,672	1,007,493
Inedible animal fats	13,469,306	14,336,835

CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California, February, 1961-60, as reported to THE PROVISIONER.

	1961	1960
Cattle, head	37,201	35,838
Calves, head	17,873	20,016
Hogs, head	12,261	15,874
Sheep, head	35,889	38,342

Meat and lard production for February, 1961-60, (in lbs.), were:

Sausage	8,028,861	8,516,831
Pork and beef	10,552,574	10,986,126
Lard, substitutes	1,259,473	1,080,907
Totals	19,840,908	20,583,864

F. I. SLAUGHTER BY REGIONS

United States federally inspected slaughter by regions in February, 1961, with totals compared, as reported in 000's by the USDA:

Region	Cattle	Calves	Hogs	Sheep
N. Atl. states	106	102	466	177
S. Atl. states	44	34	316	...
N.C. states-East	234	124	1,123	94
N.C. states-N.W.	457	51	1,965	393
N.C. states-S.W.	152	9	456	80
S. Cen. states	137	44	503	72
Mountain states	119	2	87	163
Pacific states	187	19	162	139
Totals, Feb. '61	1,435	385	5,078	1,117
Totals, Feb. '60	1,437	389	5,841	1,076

PROCESSED MEATS . . . SUPPLIES

February Meat Food Processing Down from Same Month Last Year; Smallest Volume Since July, 1960

PROCESSORS of meat and meat food products shaved down on their operations in February, cutting total volume of all products handled to 1,340,854,000 lbs. This volume was the smallest for a four-week period since last July and about 42,000,000 lbs. smaller than in

February of last year. Production, of some items, however, was larger than last year.

Inspected processors turned out 127,062,000 lbs. of sausage for a small increase over the 125,639,000 lbs. in February, 1960. Production of meat loaves, chili, etc., at 14,374,000 lbs.

was down from a year earlier. Steaks, chops and roasts rolled off processors' work tables and conveyors at a rate of 46,021,000 lbs. for a small gain over last year.

Processing and production of such pork items as sliced bacon and rendered lard at 72,369,000 lbs. and 152,246,000 lbs., respectively, were also down from 1960.

MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—JANUARY 29, THROUGH FEBRUARY 25, 1961, COMPARED WITH CORRESPONDING PERIOD, JANUARY 31, THROUGH FEBRUARY 27, 1960

	Jan. 29-Feb. 25 1961	Jan. 31-Feb. 27 1960	8 Weeks 1961	8 Weeks 1960
Placed in cure—				
Beef	13,534,000	10,789,000	25,849,000	24,349,000
Pork	228,068,000	248,246,000	471,376,000	535,153,000
Other	330,000	290,000	627,000	614,000
Smoked and/or dried—				
Beef	3,709,000	3,696,000	7,318,000	7,367,000
Pork	166,946,000	177,026,000	342,487,000	386,788,000
Cooked Meat—				
Beef	7,104,000	6,407,000	14,575,000	13,940,000
Pork	16,065,000	17,782,000	32,720,000	37,490,000
Other	274,000	199,000	502,000	549,000
Sausage—				
Fresh finished	20,104,000	21,911,000	41,189,000	48,168,000
To be dried or semi-dried	10,075,000	9,264,000	20,499,000	19,823,000
Franks, wieners	47,198,000	46,501,000	96,370,000	96,097,000
Other, smoked, or cooked	49,685,000	47,963,000	99,676,000	99,253,000
Total sausage	127,062,000	125,639,000	257,734,000	263,341,000
Loaf, head cheese, chili, jellied prod.	14,374,000	15,137,000	29,594,000	30,451,000
Steaks, chops, roasts	46,021,000	45,440,000	91,476,000	94,359,000
Meat extract	56,000	161,000	161,000	358,000
Sliced bacon	72,369,000	76,481,000	151,796,000	169,784,000
Lard, rendered	23,084,000	20,599,000	45,156,000	42,223,000
Hamburger	15,200,000	14,153,000	31,618,000	33,386,000
Miscellaneous meat product	19,172,000	15,626,000	38,797,000	32,335,000
Lard, rendered	152,246,000	163,848,000	323,896,000	363,531,000
Lard, refined	105,753,000	117,666,000	223,976,000	269,435,000
Oleo stock	5,202,000	5,274,000	9,830,000	11,605,000
Edible tallow	32,238,000	26,573,000	63,122,000	54,700,000
Compound containing animal fat	71,069,000	65,890,000	132,532,000	127,554,000
Oleomargarine containing animal fat	11,964,000	14,200,000	22,145,000	26,516,000
Canned product (for civilian use and Dept. of Defense)	209,015,000	208,932,000	424,431,000	427,728,000
Totals*	1,340,854,000	1,382,759,000	2,731,515,000	2,955,075,000

*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then smoking, slicing.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION, JAN. 29, THROUGH FEB. 25, 1961

	Pounds of Finished Product—	Consumer Packages or Shelf
	Slicing and Institutional Sizes 3 lbs. or over)	Sizes under 3 lbs.)
Luncheon meat	10,742,000	9,740,000
Canned hams	27,086,000	216,000
Corned beef hash	612,000	6,525,000
Chili con carne	851,000	11,710,000
Viennas	295,000	4,691,000
Franks, wieners in brine	14,000	800,000
Deviled ham		852,000
Other potted or deviled meat food products		3,362,000
Tamales	399,000	2,342,000
Sliced dried beef	66,000	280,000
Chopped beef	17,000	862,000
Meat stew (all product)	243,000	11,313,000
Spaghetti meat products	310,000	8,164,000
Tongue (other than pickled)	40,000	101,000
Vinegar pickled products	671,000	1,098,000
Bulk sausage		495,000
Hamburger, roasted or corned beef, meat and gravy	429,000	6,581,000
Soups	3,863,000	51,881,000
Sausage in oil	422,000	385,000
Tripe		389,000
Brains		196,000
Loins and picnics	2,271,000	201,000
All other meat with meat and/or meat by-products—20% or more	730,000	5,661,000
Less than 20%	1,027,000	21,767,000
Totals	50,089,000	149,611,000

DOMESTIC SAUSAGE

Pork sausage, bulk (f.o.b. Chgo.)	
in 1-lb. roll	52½¢ @ 34
Pork saus. sheep casing	
in 1-lb. package	52½¢ @ 63
Franks, sheep casing	
in 1-lb. package	63¢ @ 65
Franks, skinless, 1-lb.	49¢ @ 49½
Bologna, ring, bulk	48¢ @ 53
Bologna, a.c., bulk	41¢ @ 43
Smoked liver, n.c., bulk	54¢ @ 59
Smoked liver, a.c., bulk	39¢ @ 47
Polish sausage, self-service pack	62¢ @ 73
New Eng. lunch spec.	63½¢ @ 69
Olive loaf, bulk	46½¢ @ 52
Blood, tongue, n.c.	49½¢ @ 65
Blood, tongue, a.c.	47½¢ @ 63
Pepper loaf, bulk	49½¢ @ 65
Pickie & pimento loaf	43½¢ @ 51
Bologna, a.c., sliced (del'd)	
6, 7-oz. pack. doz.	2.77 @ 3.60
New Eng. lunch spec., sliced, 6, 7-oz. doz.	4.17 @ 4.92
Olive loaf, sliced, 6, 7-oz., doz.	3.12 @ 3.84
P.L. sliced, 6-oz., doz.	2.97 @ 3.85
P&P loaf, sliced, 6, 7-oz., dozen	2.97 @ 3.60

DRY SAUSAGE

Cervelat, hog bungs	1.10 @ 1.12
Thuringer	60¢ @ 62
Farmer	76¢ @ 78
Holsteiner	80¢ @ 91
Salami, B.C.	1.01 @ 1.03
Salami, Genoa style	1.13 @ 1.15
Salami, cooked	50¢ @ 52
Pepperoni	91¢ @ 93
Sicilian	1.05 @ 1.07
Goteborg	93¢ @ 95
Mortadella	76¢ @ 78

CHGO. WHOLESALE SMOKED MEATS

Wednesday, April 5, 1961

Hams, to-be-cooked, (av.)	
14/16, wrapped	45
Hams, fully cooked,	
14/16, wrapped	46
Hams, to-be-cooked,	
16/18, wrapped	44
Hams, fully cooked,	
16/18, wrapped	45
Bacon, fancy, de-rind,	
8/10 lbs., wrapped	44
Bacon, fancy, sq. cut, seed-less, 10/12 lbs., wrapped	40
Bacon, No. 1, sliced, 1-lb. heat seal, self-service, pkg.	53

SPICES

(Basis Chicago, original barrels, bags, bales)

	Whole Ground
Allspice, prime	86
resifted	99
Chili pepper	58
Chili powder	58
Cloves, Zanzibar	59
Ginger, Jamaica	45
Mace, fancy Banda	3.50
East Indies	2.75
Mustard flour, fancy	43
No. 1	38
West Indies nutmeg	1.68
Paprika, American, No. 1	55
Paprika, Spanish, No. 1	80
Cayenne pepper	63
Pepper:	
Red, No. 1	59
Black	63
White	80

SAUSAGE CASINGS

(Lcl prices quoted to manufacturers of sausage)

Beef rounds:	(Per set)
Clear, 29/35 mm.	1.35 @ 1.55
Clear, 35/38 mm.	1.35 @ 1.55
Clear, 35/40 mm.	1.20 @ 1.45
Clear, 38/40 mm.	1.40 @ 1.65
Not clear, 40 mm./dn	95 @ 1.00
Not clear, 40 mm./up	80 @ 85
Beef weasands:	(Each)
No. 1, 24 in./up	15 @ 18
No. 1, 22 in./up	16 @ 18
Beef middles:	(Per set)
Ex. wide, 2½ in./up	3.75 @ 3.85
Spec. wide, 2½-2¼ in.	2.75 @ 3.00
Spec. med. 1½-2¼ in.	1.85 @ 2.10
Narrow, 1½ in./dn.	1.15 @ 1.20
Beef bung caps:	(Each)
Clear, 5 in./up	42 @ 46
Clear, 4½-5 inch	34 @ 38
Clear, 4-4½ inch	21 @ 23
Clear, 3½-4 inch	15 @ 17
Beef bladders, salted:	(Each)
7½ inch./up, inflated	22
6½-7½ nch, inflated	14
5½-6½ inch, inflated	14
Pork casings:	(Per hank)
29 mm./down	5.75 @ 6.10
29/32 mm.	5.75 @ 6.10
32/35 mm.	5.20 @ 5.40
35/38 mm.	4.10 @ 4.50
38/42 mm.	3.25 @ 3.50
Hog bungs:	(Each)
Sow, 34 inch cut	64 @ 66
Export, 34 inch cut	60 @ 62
Large prime, 34 in.	48 @ 50
Med. prime, 34 in.	36 @ 38
Small prime, 34 in.	17 @ 19
Middles, cap off	72 @ 74
Skip bungs	11 @ 12

Sheep casings:	(Per hank)
26/28 mm.	5.50 @ 5.60
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.20 @ 4.25
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.55 @ 1.65

CURING MATERIALS

Nitrite of soda, in 400-lb. (Cwt.) bbls., del. or f.o.b. Chgo.	\$12.38
Pure refined gran. nitrate of soda, f.o.b. N.Y.	5.95
Pure refined powdered nitrate of soda, f.o.b. N.Y.	10.95
Salt, paper-sacked, f.o.b. Chgo. gran. carlots, ton	30.50
Rock salt in 100-lb. bags, f.o.b. whse., Chgo.	28.50
Sugar:	
f.o.b. spot. N.Y.	6.25
Refined standard cane gran., del'd. Chgo.	9.267
Packers curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.60
Dextrose, regular:	
Cerelose (carlots, cwt.)	7.07
Ex-warehouse, Chicago	7.32

SEEDS AND HERBS

(Lcl., lb.)	Whole Ground
Caraway seed	30
Cominos seed	37
Mustard seed	
fancy	20
yellow Amer.	20
Oregano	37
Coriander	46
Morocco, No. 1	31
Marjoram, French	54
Sage, Dalmatian, No. 1	59
	66

FRESH MEATS... Chicago and outside

CHICAGO

April 4, 1961

CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Choice, 500/600	41
Choice, 600/700	40½
Choice, 700/800	40
Good, 500/600	37½
Good, 600/700	37½
Commercial cow	31
Canner-cutter cow	31½ @ 32

PRIMAL BEEF CUTS

Prime: (lb.)	
Tr. loins, 50/70 (cl) 80	@ 39
Sq. chux, 70/90	38½ @ 39
Armchux, 80/110	36½ @ 37
Ribs, 25/35 (cl) 58	@ 62
Briskets, (cl) 31	@ 31½
Naveles, No. 1	15½ @ 16½
Flanks, rough No. 1	15½
Choice:	
Hindqtrs., 5/700	49n
Foreqtrs., 5/800	33½ @ 34½
Rounds, 70/90 lbs.	47½
Tr. loins, 50/70 (cl) 64	@ 73
Sq. chux, 70/90	38½ @ 39
Armchux, 80/110	36½ @ 37
Ribs, 25/30 (cl) 53	@ 57
Ribs, 30/35 (cl) 51	@ 53
Briskets, (cl) 31	@ 31½
Naveles, No. 1	15½ @ 16½
Flanks, rough No. 1	15½
Good (all wts.):	
Rounds	45 @ 47
Sq. chux	37 @ 39
Briskets	29 @ 31
Ribs	49 @ 54
Loins, trim'd.	60 @ 63

COW, BULL TENDERLOINS

C&C grade, fresh (Job lots, lb.)	
Cow, 3 lbs./down	64 @ 66
Cow, 3/4 lbs.	68 @ 72
Cow, 4/5 lbs.	76 @ 80
Cow, 5 lbs./up	91 @ 95
Bull, 5 lbs./up	91 @ 95

CARCASS LAMB

Prime, 35/45 lbs.	37 @ 40½
Prime, 45/55 lbs.	36 @ 40½
Prime, 55/65 lbs.	34½ @ 37
Choice, 35/45 lbs.	37 @ 40½
Choice, 45/55 lbs.	36 @ 40½
Choice, 55/65 lbs.	34½ @ 37
Good, all wts.	33½ @ 39½

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass)	April 4	April 4	April 4
Choice, 5-600 lbs.	\$40.50 @ 42.00	\$42.00 @ 43.00	\$41.50 @ 43.00
Choice, 6-700 lbs.	40.00 @ 41.00	40.00 @ 42.00	41.50 @ 43.00
Good, 5-600 lbs.	38.50 @ 40.50	40.00 @ 42.00	41.00 @ 42.50
Good, 6-700 lbs.	37.50 @ 39.50	38.50 @ 40.00	40.00 @ 42.00
Stand., 3-600 lbs.	37.00 @ 38.50	38.00 @ 40.00	37.50 @ 39.00
COW:			
Commercial, all wts.	31.50 @ 34.00	32.00 @ 35.00	34.00 @ 36.00
Utility, all wts.	32.50 @ 33.50	31.00 @ 33.00	33.00 @ 35.00
Canner-cutter	30.50 @ 32.50	30.00 @ 32.00	31.50 @ 34.00
Bull, util. & com'l.	36.00 @ 39.00	39.00 @ 41.00	38.00 @ 40.00
FRESH CALF:			
Choice, 200 lbs./down	46.00 @ 48.00	None quoted	44.00 @ 47.00
Good, 200 lbs./down	45.00 @ 46.00	44.00 @ 50.00	42.00 @ 45.00
LAMB (Carcass):		(Springs)	(Springs)
Prime, 45-55 lbs.	37.00 @ 39.00	38.00 @ 41.00	44.00 @ 47.00
Prime, 55-65 lbs.	32.00 @ 36.00	36.00 @ 38.00	None quoted
Choice, 45-55 lbs.	37.00 @ 39.00	38.00 @ 41.00	44.00 @ 47.00
Choice, 55-65 lbs.	32.00 @ 36.00	36.00 @ 38.00	None quoted
Good, all wts.	32.00 @ 36.00	35.00 @ 39.00	41.00 @ 45.00
FRESH PORK: (Carcass)	(Packer style)	(Packer style)	(Packer style)
135-175 lbs. U.S. No. 1-3	None quoted	None quoted	31.00 @ 33.00
LOINS:			
8-12 lbs.	43.00 @ 46.00	46.00 @ 50.00	44.50 @ 49.00
12-16 lbs.	43.00 @ 46.00	44.00 @ 46.00	44.50 @ 49.00
PICNICS: (Smoked)		(Smoked)	(Smoked)
4-8 lbs.	32.00 @ 37.00	35.00 @ 37.00	32.50 @ 37.00
HAMS:			
12-16 lbs.	43.00 @ 48.00	44.00 @ 48.00	46.00 @ 51.00
16-20 lbs.	41.00 @ 47.00	42.00 @ 46.00	45.00 @ 50.00

BEEF PRODUCTS

Tongues, No. 1, 100's	32½n
Tongues, No. 2, 100's	29½n
Hearts, regular, 100's	23
Livers, regular, 100's	18½
Livers, selected, 35/50's	25
Tripe, scalded, 100's	7½
Tripe, cooked, 100's	10n
Lips, unscalded, 100's	14
Lips, scalded, 100's	15½
Melts	6¼
Lungs, 100's	7¾
Udders, 100's	5n

FANCY MEATS

Beef tongues, (lb.)	
corned, No. 1	38½
corned, No. 2	34
Veal breads, 6/12-oz.	100
12-oz./up	130
Calf tongues, 1-lb./dn.	27

BEEF SAUS. MATERIALS

FRESH

Canner-cutter cow meat, (lb.)	
barrels	44½
Bull meat, boneless, barrels	46½ @ 47
Beef trimmings,	
75/85%, barrels	34½ @ 35
85/90%, barrels	39 @ 40
Boneless chucks, barrels	44½
Beef cheek meat, trimmed, barrels	34
Beef head meat, bbis.	29¼n
Veal trimmings, boneless, barrels	42

VEAL SKIN-OFF

(Carcass prices, lcl., lb.)	
Prime, 90/120	59 @ 60
Prime, 120/150	58 @ 60
Choice, 90/120	55 @ 57
Choice, 120/150	54 @ 57
Good, 90/150	48 @ 50
Commercial, 90/190	43 @ 45
Utility, 90/190	35 @ 37
Cul, 60/120	29 @ 31

BEEF HAM SETS

Insides, 12/up, lb.	54 @ 55
Outsides, 8/up, lb.	53 @ 54
Knuckles, 7½/up, lb.	53 @ 54
n-nominal, b-bid, a-asked	

NEW YORK

April 5, 1961

CARCASS BEEF AND CUTS

Prime steer: (cl. lb.)	
Hinds., 6/700	51 @ 58
Hinds., 7/800	51 @ 57
Rounds, cut across,	
flank off	50 @ 56
Rds., dia. bone, f.o.	51 @ 56
Short loins, untrim.	72 @ 90
Short loins, trim.	100 @ 139
Flanks	16 @ 20
Ribs	56 @ 65
Arm chucks	36 @ 40
Briskets	36 @ 41
Plates	15½ @ 21
Choice steer:	
Carcass, 6/700	43½ @ 45
Carcass, 7/800	42 @ 43½
Carcass, 8/900	41 @ 42
Hinds., 6/700	50 @ 55
Hinds., 7/800	48½ @ 55
Rounds, cut across,	
flank off	49 @ 56
Rds., dia. bone, f.o.	50 @ 56
Short loins, untrim.	55 @ 65
Short loins, trim.	75 @ 98
Flanks	16 @ 20
Ribs	51 @ 57
Arm chucks	35 @ 40
Briskets	35 @ 41
Plates	15 @ 21

Good steer:	
Carcass, 5/600	41 @ 42
Carcass, 6/700	41 @ 42½
Hinds., 6/700	46 @ 52
Hinds., 7/800	46 @ 52
Rounds, cut across,	
flank off	48 @ 55
Rds., dia. bone, f.o.	49 @ 55
Short loins, untrim.	50 @ 55
Short loins, trim.	58 @ 67
Flanks	16 @ 20
Ribs	48 @ 54
Arm chucks	35 @ 39

PHILA. FRESH MEATS

April 4, 1961

PRIME STEER: (cl., lb.)	
Carcass, 5/700	45 @ 47
Carcass, 7/900	44 @ 46½
Rounds, flank off	52 @ 55
Loins, full, untr.	55 @ 59
Ribs, 7-bone	58 @ 62
Armchux, 5-bone	38 @ 40
Briskets, 5-bone	33½ @ 36

CHOICE STEER:

Carcass, 5/700	43 @ 44½
Carcass, 7/900	42 @ 44
Rounds, flank off	51 @ 54
Loins, full, trim.	61 @ 66
Ribs, 7-bone	53 @ 56
Armchux, 5-bone	38 @ 40
Briskets, 5-bone	33½ @ 36

GOOD STEER:

Carcass, 5/700	41 @ 42½
Carcass, 7/900	40½ @ 42
Rounds, flank off	48 @ 51
Loins, full, untr.	46 @ 49
Loins, full, trim.	58 @ 61
Armchux, 5-bone	37 @ 39
Briskets, 5-bone	33 @ 36

COW CARCASS:

Comm'l., 350/700	32½ @ 35
Utility, 350/700	32½ @ 35
Can-cut, 350/700	32½ @ 34½

VEAL CARC:

60/90 lbs.	n.q.	47 @ 49
90/120 lbs.	52 @ 54	48 @ 51
120/150 lbs.	52 @ 54	47 @ 50

LAMB CARC:

35/45 lbs.	40 @ 42	36 @ 38
45/55 lbs.	38 @ 40	34 @ 36
55/65 lbs.	36 @ 38	34 @ 37

CHGO. PORK SAUSAGE MATERIALS—FRESH

Pork trimmings: (Job lots)	
40% lean, barrels	18
50% lean, barrels	20
80% lean, barrels	37½
95% lean, barrels	49½
Pork head meat	30
Pork cheek meat, trimmed, barrels	37
Pork cheek meat, untrimmed	35

FANCY MEATS

(Lcl., lb.)	
Veal breads, 6/12-oz.	105
12-oz./up	135
Beef livers, selected	33
Beef kidneys	33
Oxtails, ¼-lb., frozen	21

VEAL SKIN-OFF

(Carcass prices, lcl., lb.)	
Prime, 90/120	61 @ 65
Prime, 120/150	60 @ 63
Choice, 90/120	51 @ 55
Choice, 120/150	49 @ 54
Choice calf, all wts.	44 @ 47
Good, 60/90	44 @ 50
Good, 90/120	45 @ 50
Good, 120/150	44 @ 47
Good calf, all wts.	42 @ 45

CARCASS LAMB

(cl., lb.)	
Prime, 35/45	38 @ 44
Prime, 45/55	36 @ 41
Prime, 55/65	34 @ 37
Choice, 35/45	38 @ 44
Choice, 45/55	36 @ 41
Choice, 55/65	34 @ 37
Good, 35/45	34 @ 38
Good, 45/55	34 @ 38
Good, 55/65	33 @ 38

(Carcass, lb.)	
Choice, 35/45	37 @ 41
Choice, 45/55	35 @ 38
Choice, 55/65	32 @ 35

CARCASS BEEF

(Carcass, lb.)	
Steer, choice, 6/700	42 @ 43
Steer, choice, 7/800	41 @ 42
Steer, choice, 8/900	40 @ 41
Steer, good, 6/700	39 @ 41
Steer, good, 7/800	38 @ 40
Steer, good, 8/900	37 @ 39

Phila., N. Y. Fresh Pork

PHILADELPHIA: (cl., lb.)	
Loins, reg., 8/12	44 @ 46
Loins, reg., 12/16	43 @ 45
Boston butts, 4/8	39 @ 42
Spareribs, 3-lb./dn.	39 @ 41
Hams, sknd., 12/14	37 @ 40
Picnics, s.s., 4/6	32 @ 34
Picnics, s.s., 6/8	32 @ 34
Bellies, 10/14	28 @ 31

NEW YORK: (cl., lb.)	
Loins, reg., 8/12	42 @ 48
Loins, reg., 12/16	41 @ 46
Hams, sknd., 12/16	41 @ 48
Boston butts, 4/8	38 @ 42
Spareribs, 3-lb./dn.	37½ @ 45

CHGO. FRESH PORK AND PORK PRODUCTS

April 4, 1961	
Hams, skinned, 10/12	39½
Hams, skinned, 12/14	39
Hams, skinned, 14/16	38½
Picnics, 4/6 lbs.	29½
Picnics, 6/8 lbs.	28½
Pork loins, boneless	65
Shoulders, 16/dn.	32½
(Job lots, lb.)	
Pork livers	19½
Tenderloins, fresh, 10's	75
Neck bones, bbis.	10 @ 10½
Feet, s.c., bbis.	11

OMAHA, DENVER MEATS

(Carcass carlots, cwt.)	
Omaha, April 5, 1961	
Choice steer, 6/700	\$40.25 @ 40.50
Choice steer, 7/800	39.00 @ 39.25
Choice steer, 8/900	38.50 @ 38.75
Good steer, 6/800	37.00 @ 38.50
Choice heifer, 5/700	38.25 @ 38.50
Good heifer, 5/700	none qtd.
Cow, c & u	30.00 @ 31.00
Pork loins, 8/12	40.50
Pork loins, 12/16	38.00
Bost. butts, 4/8	34.00 @ 35.00
Hams, sknd., 12/16	37.00 @ 37.50
Denver, April 5, 1961	
Choice steer, 6/700	39.50 @ 40.00
Choice steer, 7/800	39.00 @ 39.50
Choice steer, 8/900	38.50
Good steer, 6/800	37.00 @ 38.75
Choice heifer, 5/600	38.25
Choice heifer, 6/700	37.75 @ 38.25
Good heifer, 5/800	35.25 @ 36.00

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, April 5, 1961)

SKINNED HAMMS				BELLIES			
F.F.A. or Fresh		Frozen		F.F.A. or Fresh		Frozen	
38½ @ 39	10/12	38½ @ 39	29	29	6/8	29	
37½ @ 38	12/14	37½ @ 38	29	29	8/10	29	
37	14/16	37	29½	29½	10/12	29½	
36½	16/18	36½	29½	29½	12/14	29½	
36	18/20	36	28 @ 28½	28 @ 28½	14/16	28 @ 28½	
36	20/22	36	27	27	16/18	27	
36	22/24	36	25½	25½	18/20	25½	
36	24/26	36					
35¾	25/30	35¾					
35	25 up, 2s in	35					
PICNICS				D.S. BRANDED BELLIES (CURED)			
F.F.A. or Fresh		Frozen		n.q.	20/25	23n	
28½	4/6	28½	20	20	25/30	23n	
27½ @ 28	6/8	27½	18½	18½			
27 @ 28n	8/10	27n	17½	17½	30/35	19n	
27 @ 28n	10/12	27n	17½	17½	35/40	18n	
27n	f.f.a. 8/up 2s in	27n	16¾	16¾	40/50	15n	
27½	fresh 8/up 2s in	n.q.					
				FAT BACKS			
F.F.A. or Fresh		Frozen		Frozen or fresh		Cured	
9¼n	6/8	10¼n	20	20	20/25	22n	
9¼n	8/10	10¼n	18½	18½			
9¼n	10/12	10¼n	17½	17½			
11n	12/14	12	16½	16½			
11½n	14/16	12½					
12n	16/18	13½					
12n	18/20	13¾					
12n	20/25	13¾					

FRESH PORK CUTS			
Job Lot		Car Lot	
43	Loins, 12/dn	42 1/2	
42	Loins, 12/16	41 1/2	
38 1/2	Loins, 16/20	37 1/2	
36 1/2	Loins, 20/up	35 1/2	
37 @ 37 1/2	Butts, 4/8	34 1/2	
35	Butts, 8/12	34n	
36 1/2 @ 37 1/2	Butts, 3/dn	36	
30	Ribs, 3/5	29 1/2	
23	Ribs, 5/up	22	

LARD FUTURES PRICES

(Drum contract basis)
Add 1/2¢ to all drummed lard prices ending in 2 or 7.

FRIDAY, MARCH 31, 1961

No trading reported in drum lard futures on the Chicago market.

MONDAY, APRIL 3, 1961

Open	High	Low	Close
May 12.42	12.47	12.25	12.30b
July 12.07	12.07	11.70	11.85b
Sept. 11.55	11.55	11.27	11.42a

Sales: 2,920,000 lbs.

Open interest at close, Thurs., Mar. 30: May, 137; July, 195, and Sept., 43 lots.

TUESDAY, APRIL 4, 1961

May	12.30	12.40	12.27	12.35a
July	11.85	11.85	11.70	11.77
Sept.	11.27	11.40	11.27	11.40

Sales: 2,040,000 lbs.

Open interest at close, Mon., Apr. 3: May, 142; July, 188, and Sept., 46 lots.

WEDNESDAY, APRIL 5, 1961

May	12.37	12.42	12.00	12.35b
July	11.95	12.00	11.55	11.75b
Sept.	11.42	11.67	11.25	11.35b

Sales: 4,000,000 lbs.

Open interest at close, Tues., Apr. 4: May, 148; July, 191, and Sept., 49 lots.

THURSDAY, APRIL 6, 1961

May	12.45	12.50	12.35	12.35a
July	11.97	12.05	11.80	12.00a
Sept.	12.35	11.50	11.35	11.50b

Sales: 2,400,000 lbs.

Open interest at close, Wed., Apr. 5: May, 147; July, 199, and Sept., 59 lots.

CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade, as follows:

	Mar. 31, 1961	Apr. 1, 1961
P.S. lard (a)	3,960,000	5,760,274
P.S. lard (b)	80,000	120,000
D.R. lard (a)	2,802,898	1,360,408
D.R. lard (b)		1,667,213
TOTAL LARD	6,842,898	8,907,895

(a) Made since Oct. 1, 1960.

(b) Made previous to Oct. 1, 1960.

SLICED BACON

Sliced bacon production for the week ended March 18, amounted to 18,165,768 lbs., according to the U.S. Department of Agriculture.

Meats Average Lower

Meat prices slumped off in the week ended March 28, and established a wholesale index of 95.7 for the period after a slight rise to 96.7 the previous week. The average primary market prices index settled to 119.5 from 119.7 for the previous week. The same indexes for the corresponding week last year were 96.2 and 120.1 per cent, respectively. Current indexes were calculated by the Bureau of Labor Statistics on the basis of the 1947-49 average of 100.

MINUS MARGINS WIDEST IN SEVERAL WEEKS

(Chicago costs, credits and realizations for Monday and Tuesday)

Cut-out margins plunged to their broadest minus positions in several weeks as the live hog market scored comparatively sharp advances, while meat failed to keep pace with the higher live market trend. Lean cuts even tended to show small declines. Fat cuts, on the other hand, suggested strength in spots.

	-180-220 lbs.—		-220-240 lbs.—		-240-270 lbs.—	
	Value		Value		Value	
	per cwt. alive	per cwt. fin. yield	per cwt. alive	per cwt. fin. yield	per cwt. alive	per cwt. fin. yield
Lean cuts	\$11.70	\$16.86	\$11.27	\$15.85	\$10.89	\$15.34
Fat cuts, lard	5.25	7.53	5.32	7.53	4.99	6.92
Ribs, trimms., etc.	2.18	3.13	2.05	2.86	1.90	2.63
Cost of hogs	17.88		17.69		17.50	
Condemnation loss	.08		.08		.08	
Handling, overhead	2.80		2.55		2.30	
TOTAL COST	20.76	29.82	20.32	28.62	19.88	27.80
TOTAL VALUE	19.13	27.52	18.64	26.24	17.78	24.89
Cutting margin	-1.63	-2.30	-1.68	-2.38	-2.10	-2.91
Margin last week	-.94	-1.35	-1.23	-1.73	-1.38	-1.89

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles April 4	San Francisco April 4	No. Portland April 4
1-lb. cartons	17.00 @ 19.00	16.00 @ 20.00	15.00 @ 18.50
50-lb. cartons & cans	16.00 @ 17.50	16.00 @ 19.00	None quoted
Tierces	16.00 @ 17.00	15.00 @ 17.00	13.50 @ 15.50

PACKERS' WHOLESALE LARD PRICES

Wednesday, April 5, 1961	
Refined lard, drums, f.o.b. Chicago	\$14.62
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	14.12
Kettle rendered, 50-lb. tins, f.o.b. Chicago	16.12
Leaf, kettle rendered, drums, f.o.b. Chicago	15.62
Lard flakes	15.37
Standard shortening, North & South, delivered	22.50
Hydrogenated shortening, N. & S., drums, del'vd.	22.75

WEEK'S LARD PRICES

	P.S. or D.R. cash tierces (Bd. Trd.)	Dry rend. loose tins (Bd. Trd.)	Ref. in 50-lb. tins (Open Mkt.)
Mar. 31	no trading reported.		
Apr. 3	12.75n	11.25	13.75n
Apr. 4	12.50n	11.00	13.50n
Apr. 5	12.50n	11.00	13.50n
Apr. 6	12.50n	11.00	13.50n

Note: add 1/2¢ to all lard prices ending in 2 or 7.
n-nominal, a-asked, b-bid

HOG-CORN RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Apr. 1, 1961, was 16.4, the U. S. Department of Agriculture has reported. This ratio compared with the 15.6 ratio for the preceding week and 13.7 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.053, \$1.119 and \$1.175 per bu. during the three periods, respectively.

VEGETABLE OILS

Wednesday, April 5, 1961	
Crude cottonseed oil, f.o.b. Texas	13 1/2
Southeast Valley	13 1/2 @ 13 3/4
Corn oil in tanks, f.o.b. Decatur	17 1/2
Soybean oil, f.o.b. mills	13 1/2 @ 13 3/4
Coconut oil, f.o.b. Pacific Coast	11 1/2n
Peanut oil, f.o.b. mills	15
Cottonseed foots: Midwest, West Coast	1 1/2
East	1 1/2
Soybean foots: Midwest	1 1/2

OLEOMARGARINE

Wednesday, April 5, 1961	
White dom. veg., solids, 30-lb. cartons	26 1/4
Yellow quarters, 30-lb. cartons	28 1/4
Milk churned butter, 750-lb. lots, 30's	25 1/2
Water churned pastry, 750-lb. lots, 30's	24 1/2
Bakers, drums, tons	21

OLEO OILS

Prime oleo stearine, bags	13
Extra oleo oil (drums)	17
Prime oleo oil (drums)	16 3/4

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:
Mar. 31—No trading reported in cottonseed oils.
Apr. 3—May, 15.59; July, 15.36-35; Sept., 14.37b-38a; Oct., 13.79; Dec., 13.66b-68a; Mar., 13.46b; May, 13.36b, and July, 13.26b.
Apr. 4—May, 15.66-68a; July, 15.43b-44a; Sept., 14.43; Oct., 13.95; Dec., 13.77b-81a; Mar., 13.57b; May, 13.47b, and July, 13.37b.
Apr. 5—May, 15.88; July, 15.67; Sept., 14.60-58; Oct., 14.10-13; Dec., 13.94b-95a; Mar., 13.73b; May, 13.63b, and July, 13.53b.
Apr. 6—May, 16.15-19; July, 15.95-94; Sept., 15.05-11; Oct. 14.39; Dec., 14.16; Mar., 13.86b; May, 13.76b, and July, 13.66b.
a-asked, b-bid.

BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, April 5, 1961

BLOOD

Unground, per unit of ammonia, bulk

6.00n

DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose

Low test 6.25n
Med. test 6.00n
High test 5.75n

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged Carlots, ton \$80.00@ 87.50
50% meat, bone scraps, bulk .. 80.00
60% digester tankage, bagged .. 85.00@ 90.00
60% digester tankage, bulk 82.50@ 85.00
80% blood meal, bagged 117.50@ 122.50
Steamed bone meal, 50-lb. bags (specially prepared) 100.00
60% steamed bone meal, bagged .. 85.00

FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia (85% prot.) *4.00@ 4.25
Hoof meal, per unit ammonia .. 16.50@ 6.75

DRY RENDERED TANKAGE

Low test, per unit protein 1.45n
Medium test, per unit prot. 1.40n
High test, per unit prot. 1.35n

GELATIN AND GLUE STOCKS

Bone stock, (gelatin), ton 15.50
Jaws, feet (non gel) ton 2.50@ 5.00
Trim bone, ton 4.50@ 8.50
Pigskins (gelatin), lb. (cl) 8@ 8 1/2
Pigskins, smoked, edible (cl) .. 16@ 18 1/2

ANIMAL HAIR

Winter coll, dried, c.a.f. midwest, ton 60.00@ 80.00
Winter coll, dried, midwest, ton 65.00@ 70.00
Cattle switches, piece 1@ 2
Summer processed (Apr. Oct.) gray, lb. 15@ 17
*Del. midwest, †del. midwest, n—nom., a—asked

TALLOW and GREASES

Wednesday, April 5, 1961

Persistent export and domestic inquiry for inedible tallow and greases imparted further strength to the market late last week. Bleachable fancy tallow sold at 7 1/8¢, special tallow at 7 1/8@7 1/4¢, No. 1 tallow and yellow grease within the range of 6 7/8@7¢, all c.a.f. Chicago. Bleachable fancy tallow was bid at 8 1/2@8 3/8¢, c.a.f. New York, and at 8 1/2¢, c.a.f. Avondale, La. Choice white grease, all hog, was sought at 9 1/8¢, c.a.f. Chicago, and at 9 5/8¢, delivered New York. Original fancy tallow traded at 9¢, also New York. Edible tallow was offered at 11¢ c.a.f. Chicago, 10 1/2¢, f.o.b. River, 10 1/4¢, f.o.b. Denver.

On Monday of the new week, additional tanks of bleachable fancy tallow sold at 7 1/4¢, c.a.f. Chicago. Edible tallow was inclined to easiness, as some sold at 10 3/4¢, c.a.f. Chicago; edible tallow was also offered at 10 3/8¢, f.o.b. River, and at 10 1/8¢, f.o.b. Denver. Decided strength in tallow was evident on Tuesday. Choice white grease, all hog, was bid at 9 5/8¢, c.a.f.

East, and at 9 1/2¢, c.a.f. Avondale; continued inquiry was also apparent at 9 1/8¢, c.a.f. Chicago. Bleachable fancy tallow was bid at 8 1/2@8 3/8¢, c.a.f. Avondale, and at 8 5/8@8 3/4¢, c.a.f. New York, and price depended on the quality of stock.

Special tallow was indicated at around 8 1/8@8 1/4¢, and yellow grease at 8¢, c.a.f. New York. Bleachable fancy tallow sold at 8¢, special tallow at 7 1/2¢, and No. 1 tallow at 7 1/4¢, all c.a.f. Chicago. The edible tallow market continued weak, with some selling at 10 1/2¢, c.a.f. Chicago, and at 10¢, f.o.b. Denver. Edible tallow also traded at 10 1/8¢, f.o.b. River. A couple of tanks of choice white grease, all hog, sold at 9 1/2, c.a.f. New York, shipped from another eastern point.

At midweek, the inedible fats market was quiet as to trading; however, users were willing to pay the last traded prices in the Midwest. Sellers were holding out for higher prices in view of the extremely light offerings. Bleachable fancy tallow was bid at 8 3/4¢, c.a.f. New York. Edible tallow sold at 10 1/2¢, c.a.f. Chicago. Special tallow traded at 8 3/8¢, c.a.f. East, and yellow grease was bid at 8 1/8¢, the

KUREX®

THE PERFECTLY BALANCED PHOSPHATE!

CONFUSED PUMPING SCHEDULES???

Complete processing schedules and procedures to conform to requirements of M.I.B. memo #288 are now available. Write for A & K Technical Service Bulletin CS-814



ARCHIBALD & KENDALL, INC.

487 Washington Street, New York 13, N. Y. • Tel: Worth 2-7715

SERVING THE FLAVOR NEEDS OF THE NATION



same destination. Bleachable fancy tallow was bid at $8\frac{1}{2}$ @ $8\frac{3}{4}$ ¢, c.a.f. Avondale, and it was offered at $8\frac{3}{4}$ ¢. Some bleachable fancy tallow traded at 8¢, c.a.f. Chicago; sellers asked $\frac{1}{4}$ ¢ higher.

TALLOW: Wednesday's quotations: edible tallow, $10\frac{1}{8}$ ¢, f.o.b. River, and $10\frac{1}{2}$ ¢, Chicago basis; original fancy tallow, $8\frac{3}{4}$ ¢; bleachable fancy tallow, 8¢; prime tallow, $7\frac{3}{4}$ ¢; special tallow, $7\frac{1}{2}$ ¢; No. 1 tallow, $7\frac{1}{4}$ ¢, and No. 2 tallow, $6\frac{3}{4}$ ¢.

GREASES: Wednesday's quotations: choice white grease, all hog, $9\frac{1}{8}$ ¢; B-white grease, $7\frac{1}{2}$ ¢; yellow grease, $7\frac{1}{4}$ ¢, and house grease, 7¢.

EASTERN BY-PRODUCTS

New York, April 5, 1961
Dried blood was quoted today at \$5 per unit of ammonia. Wet rendered tankage was listed at \$5.25@5.50 per unit of ammonia and dry rendered tankage was quoted at \$1.30 per protein unit.

Western Feeders Benefit By Adding Fat to Cattle Ration

Cattle feeders in such western states as California and Utah are securing benefits through adding fat to cattle rations. Benefits reported are that the fat adds energy to the ration and that the feed absorbs fat which reduces dusting and blowing where feeding is done in the open. It increases the efficiency of the feed by reducing the amount of feed required and it also tends to produce a smoother coat on the animals, which has a favorable effect on cattle buyers. In addition, it reduces wear on machines because of its lubricating properties. Addition of fat will also reduce the possibility of bloat where green forages are being fed to livestock.

The National Renderers Association has found through feeding experiments and tests that the addition of stabilized animal fat to feed does produce the above benefits and in view of current low prices on fats it is a means of increasing the limited profit margin necessary in cattle feeding.

EDIBLE OIL SHIPMENTS

Shipments of shortening and edible oils, as reported to the Institute of Shortening and Edible Oils, totaled 450,220,000 lbs. in February. Of this volume, 218,516,000 lbs., or 48.5 per cent, were shortening and 121,609,000 lbs., or 27.1 per cent, were salad or cooking oils. Shipments of oleomargarine oils and/or fats totaled 110,098,000 lbs., or 27.4 per cent of the total. Shipments in February, 1960, amounted to 406,722,000 lbs.

CHICAGO HIDES

Wednesday, April 5, 1961

BIG PACKER HIDES: After considerable uncertainty in the market early last week, the trend was finally established at steady to $\frac{1}{2}$ ¢ lower price levels. Volume of sales was about 80,000 pieces for the week. Heavy native steers sold moderately at steady prices of $13\frac{1}{2}$ ¢, River, and 14¢, low freight points. However, butt-brands sold $\frac{1}{2}$ ¢ lower at 11¢, heavy Texas steers sold down to $10\frac{1}{2}$ ¢ and Colorado's were adjusted $\frac{1}{2}$ ¢ lower at 10¢. Heavy natives were $\frac{1}{2}$ ¢ lower at 15¢, River, and at $15\frac{1}{2}$ ¢, low freight points. A car of St. Paul production sold at 18¢. Branded cows were steady at $13\frac{1}{2}$ ¢ on Northern's and at $14\frac{1}{2}$ ¢ on Southwestern's. Late in the week, River native and branded bulls sold at 10¢ and 9¢, respectively, or $\frac{1}{2}$ ¢ lower.

There was no action as the new week opened. On Tuesday, heavy hides were in demand at steady prices, but buyers were bidding $\frac{1}{2}$ ¢ lower on light native cows and 1¢ lower on the light native steers. At midweek, it was confirmed that late Tuesday a car of St. Paul light native cows sold $\frac{1}{2}$ ¢ lower at $17\frac{1}{2}$ ¢. Also a car of butt-branded steers sold $\frac{1}{2}$ ¢ higher at $11\frac{1}{2}$ ¢, and a car of Colorado's sold higher at $10\frac{1}{2}$ ¢. A couple of cars of Indianapolis' branded steers sold at $11\frac{1}{2}$ ¢ and $10\frac{1}{2}$ ¢, respectively, for butts and Colorado's. Some Indianapolis heavy native steers sold at 14¢, and a car of Omaha heavy native steers sold at $13\frac{1}{2}$ ¢, steady.

SMALL PACKER AND COUNTRY HIDES: Trading was light in the Midwestern small packer market, with buyers selective in their bids. The 50/52-lb. allweights held steady at $15\frac{1}{2}$ @ $16\frac{1}{2}$ ¢, with 60/62's quoted at $13\frac{1}{2}$ @ $14\frac{1}{2}$ ¢, and 50/52's at $14\frac{1}{2}$ @ $14\frac{1}{2}$ ¢, f.o.b. shipping points. Straight cars of 50/52 renderers were held at 13¢ nominal. Some interest in locker-butcher-renderers was heard at 12¢. No. 3, 50/52-lb. averages were nominal at $9\frac{1}{2}$ @ $9\frac{1}{2}$ ¢.

CALFSKINS AND KIPSKINS: The big packer market was quiet. Northern light calf moved at $57\frac{1}{2}$ ¢, with heavy calf nominal at 60¢. River kips were at 50¢, and River overweights were nominal at 41¢. Southwestern kips last brought 49¢ and overweights last sold from the Southwest at 39¢. A few Southeastern's sold recently at 40¢. Small packer allweight calf held steady at $42\frac{1}{2}$ @ $45\frac{1}{2}$ ¢, and allweight kips were

nominal at $35\frac{1}{2}$ @ $36\frac{1}{2}$ ¢, with sellers trying for advances. Country allweight calf was listed at $29\frac{1}{2}$ @ $31\frac{1}{2}$ ¢, and allweight kips at $25\frac{1}{2}$ @ $26\frac{1}{2}$ ¢ nominal.

SHEEPSKINS: There was little change in shearlings the past week, with some scattered movement of Northern-River No. 1's at $.75\frac{1}{2}$ @ 1.00 . A few No. 2's were reported steady at $.50\frac{1}{2}$ @ $.65$. Southwestern No. 1 shearlings were tight and quoted at $1.15\frac{1}{2}$ @ 1.30 , and No. 2's held steady at $.80\frac{1}{2}$ @ $.85$. Last trading on No. 3's hides was at 40. Fair demand was reported on Northern-River fall clips at $1.50\frac{1}{2}$ @ 1.60 , and on Southwestern product at 1.65 . Some lamb pelts last sold at $2.20\frac{1}{2}$ @ 2.30 per cwt. liveweight. Pickled skins were slow, with lambs at 4.75 and sheep at $5.25\frac{1}{2}$ @ 5.50 per dozen.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, Apr. 5, 1961	Cor. date 1960
Lgt. native steers	20	@ $20\frac{1}{2}$ n	$22\frac{1}{2}$ n
Hvy. nat. steers	13	@ $13\frac{1}{2}$ @14	14 @ $14\frac{1}{2}$
Ex. lgt. nat. steers	21	@ 22n	24n
Butt-brand. steers	11	@ $11\frac{1}{2}$	$12\frac{1}{2}$
Colorado steers	10	@ $10\frac{1}{2}$	12
Hvy. Texas steers	11n	@ $12\frac{1}{2}$ n	$12\frac{1}{2}$ n
Light Texas steers	18n	@ $20\frac{1}{2}$ n	$22\frac{1}{2}$ n
Ex. lgt. Texas steers	20n	@ $22\frac{1}{2}$ n	$22\frac{1}{2}$ n
Heavy native cows	15	@ $15\frac{1}{2}$ n	16 @ $16\frac{1}{2}$ n
Light nat. cows	17	@ $17\frac{1}{2}$ @21n	21 @ 24n
Branded cows	13	@ $13\frac{1}{2}$ @14n	$15\frac{1}{4}$ @16
Native bulls	10	@ $10\frac{1}{2}$ n	12 @ 13n
Branded bulls	9	@ $9\frac{1}{2}$ n	11 @ 12n
Calfskins:			
Northern, 10/15 lbs.	60n	@ $56\frac{1}{2}$ n	
10 lbs./down	57	@ $57\frac{1}{2}$ n	
Kips, Northern native,			
15/25 lbs.	50n	@ 45n	
SMALL PACKER HIDES			
STEERS AND COWS:			
60/62-lb. avg.	13	@ $13\frac{1}{2}$ @14n	14 @ $14\frac{1}{2}$ n
50/52-lb. avg.	15	@ $15\frac{1}{2}$ @ $16\frac{1}{2}$ n	17 @ $17\frac{1}{2}$ n
SMALL PACKER SKINS			
Calfskins, all wts.	42	@ $45\frac{1}{2}$ n	43 @ 45n
Kipskins, all wts.	35	@ $36\frac{1}{2}$ n	34 @ 36n
SHEEPSKINS			
Packer shearlings:			
No. 1	.75	@ $1.00\frac{1}{2}$	$1.90\frac{1}{2}$ @ 2.25
No. 2	.50	@ .65	$1.60\frac{1}{2}$ @ 1.65
Dry Pelts	.18n	@ .23n	
Horsehides, untrim.	8.00	@ $8.50\frac{1}{2}$	$10.00\frac{1}{2}$
Horsehides, trim.	7.00	@ $7.50\frac{1}{2}$	$9.50\frac{1}{2}$ @ $10.00\frac{1}{2}$

N. Y. HIDE FUTURES

Open High Low Close

Friday, March 31, 1961

No trading reported
in hide futures

Monday, April 3, 1961

Apr. ...	16.50b	15.50	15.50	15.50
July ...	16.80b	15.75	15.75	15.75
Oct. ...	16.70b	16.85	16.67	16.67
Jan. ...	16.55b	$16.45\frac{1}{2}$ -.60s
Apr. ...	16.40b	$16.35\frac{1}{2}$ -.55s

Sales: 5 lots.

Tuesday, April 4, 1961

Apr. ...	16.35b	17.30	16.90	17.30
July ...	16.70b	17.55	16.95	17.55
Oct. ...	16.68b	17.62	17.10	$17.52\frac{1}{2}$ -.62
Jan. ...	16.40b	16.90	16.85	$17.35\frac{1}{2}$ -.45s
Apr. ...	16.30b	$17.25\frac{1}{2}$ -.40s

Sales: 61 lots.

Wednesday, April 5, 1961

Apr. ...	17.15	17.15	17.05	$16.95\frac{1}{2}$ - $17.10\frac{1}{2}$
July ...	17.50b	17.71	17.45	$17.30\frac{1}{2}$ -.40s
Oct. ...	17.40b	17.58	17.19	$17.19\frac{1}{2}$ -.28s
Jan. ...	17.25b	17.10	17.10	$16.95\frac{1}{2}$ - $17.18\frac{1}{2}$
Apr. ...	17.15b	17.35	17.35	$16.90\frac{1}{2}$ - $17.18\frac{1}{2}$

Sales: 29 lots.

Thursday, April 6, 1961

Apr. ...	16.70b	16.90	16.85	$17.00\frac{1}{2}$ -.10a
July ...	17.10b	17.38	17.15	17.38
Oct. ...	17.01	17.17	17.01	17.18b
Jan. ...	16.85b	16.95	16.95	17.00b
Apr. ...	16.60b	16.90b

Sales: 20 lots.

THE NATIONAL PROVISIONER, APRIL 8, 1961

LIVESTOCK MARKETS... Weekly Review

National Farmers Organization To Continue Holding Livestock Off Market 'Indefinitely'

The National Farmers Organization, encouraged by its own analysis of last Monday's Midwest livestock markets, said early in the week that its members would keep their cattle, hogs and sheep off the market "indefinitely." Reports of the effectiveness of the group's holding action in 12 Midwest states conflicted.

The NFO asked its members and other farmers not to sell their livestock for less than minimum prices agreed to at county meetings. The holding action affects states from Michigan and Ohio to South Dakota and Nebraska and from the Canadian border to Kentucky, Missouri and Kansas.

The U. S. Department of Agriculture said the hog and sheep run at 12 major midwestern markets was the lowest for a Monday in more than two years. However, a spokesman said receipts ordinarily are lighter on the Monday after Easter and many farmers have taken advantage of dry weather to work in the fields, which also may have accounted for lighter runs.

NFO President Oren Lee Staley said results of the first day of the holding action were "better than expected." "There's no question but that we had a definite impact on the drop in receipts," Staley said, then adding that "we're off to a flying start."

Livestock market operators disagreed. Operators at Chicago and Kansas City said the holding action had no effect on Monday's market. Market observers at Louisville, Ky., Columbus, O., and Cincinnati also reported no changes from last Easter Monday.

"Cattle receipts are running higher, if anything," a spokesman at Cincinnati said. The Kansas City market indicated a normal Tuesday, with receipts about the same as last Tuesday.

Prices were helped by light trading at Omaha, but it was not known whether higher prices were due to the holding action or the post-Easter slump.

See Cortisone Possible Lamb Fattening Agent

Cortisone, a hormone produced in the cortex of the adrenal glands, may some day be used to fatten lambs quickly and economically. Glen M. Spurlock, University of California sheep expert, recently reported a test in which weaned lambs injected with cortisone increased in carcass fat content and produced a higher carcass grade. Provided it continues to test satisfactorily, cortisone could eventually aid sheepmen market lambs earlier for a higher price, Spurlock said.

SLAUGHTER STEERS AND HEIFERS

Steers and heifers sold out of first hands for slaughter at seven markets in February, 1961-60; numbers, costs and percentages are shown below as follows:

STEERS, FEBRUARY, 1961-60						
—Number of head—		Pct. of total		Av. price, cwt.		
	Feb. 1961	Feb. 1960	Feb. 1961	Feb. 1960	Feb. 1961	Feb. 1960
Prime	19,295	17,272	6.2	4.7	\$27.69	\$28.39
Choice	139,781	172,842	45.1	47.0	25.71	26.18
Good	129,205	150,912	41.7	41.0	24.02	24.25
Standard	19,014	23,371	6.1	6.3	21.11	21.16
Commercial	70	197	...	1	21.48	21.22
Utility	2,625	3,409	.9	.9	18.96	18.20
All grades	309,990	368,003	24.85	25.16
HEIFERS, FEBRUARY, 1961-60						
	Feb. 1961	Feb. 1960	Feb. 1961	Feb. 1960	Feb. 1961	Feb. 1960
Prime	1,790	1,941	1.5	1.5	26.55	27.48
Choice	49,466	51,487	42.3	41.1	24.99	25.81
Good	55,265	59,769	47.3	47.7	23.34	23.82
Standard	8,819	10,464	7.5	8.4	20.46	20.33
Utility	1,643	1,626	1.4	1.3	17.88	17.42
All grades	116,983	125,287	23.84	24.38

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, April 4, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

HOGS:	N.S. Yds.	Chicago	Sioux City	Omaha	St. Paul
BARROWS & GILTS:					
U.S. No. 1:					
180-200	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
200-220	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
220-240	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
U.S. No. 2:					
180-200	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
200-220	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
220-240	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
240-270	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
U.S. No. 3:					
200-220	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
220-240	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
240-270	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
U.S. No. 1-2:					
180-200	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
200-220	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
220-240	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
U.S. No. 2-3:					
200-220	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
220-240	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
240-270	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
U.S. No. 1-2-3:					
180-200	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
200-220	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
220-240	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
240-270	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
SOWS:					
U.S. No. 1-2-3:					
180-270	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
270-330	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
330-400	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75
400-550	17.00-17.75	17.50-17.75	17.00-17.60	17.00-17.75	17.00-17.75

SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
900-1100	26.75-28.00	26.50-27.25	26.50-27.25	26.50-27.25	26.50-27.25
1100-1300	27.00-28.25	26.50-27.25	26.50-27.25	26.50-27.25	26.50-27.25
1300-1500	25.75-28.25	25.50-27.00	25.50-27.00	25.50-27.00	25.50-27.00
Choice:					
700-900	24.50-26.50	24.50-26.50	24.50-26.50	24.50-26.50	24.50-26.50
900-1100	24.50-26.50	24.50-26.50	24.50-26.50	24.50-26.50	24.50-26.50
1100-1300	24.50-26.50	24.50-26.50	24.50-26.50	24.50-26.50	24.50-26.50
1300-1500	24.50-26.50	24.50-26.50	24.50-26.50	24.50-26.50	24.50-26.50
Good:					
700-900	22.25-24.75	22.25-24.75	22.25-24.75	22.25-24.75	22.25-24.75
900-1100	22.25-24.75	22.25-24.75	22.25-24.75	22.25-24.75	22.25-24.75
1100-1300	22.25-24.75	22.25-24.75	22.25-24.75	22.25-24.75	22.25-24.75
Standard, all wts.:	19.00-22.50	20.00-23.00	19.00-22.50	18.50-22.25	19.50-22.75
Utility, all wts.:	17.00-19.25	19.00-20.00	17.50-19.00	17.00-18.50	18.00-19.50
HEIFERS:					
Prime:					
900-1100	26.00-26.50	25.00-25.75	25.50-26.25	25.50-26.25	25.50-26.25
Choice:					
700-900	23.75-25.75	24.25-26.00	23.75-25.00	24.25-25.75	23.50-25.00
900-1100	23.50-25.75	24.00-26.00	23.75-25.00	24.00-25.75	23.50-25.00
Good:					
600-800	21.25-23.75	21.25-23.75	21.50-23.75	21.50-24.25	22.00-23.50
800-1000	21.00-23.75	21.50-24.25	21.50-23.75	21.50-24.25	22.00-23.50
Standard, all wts.:	18.00-21.50	19.00-21.50	18.50-21.50	18.50-21.50	19.00-22.00
Utility, all wts.:	16.00-18.25	16.50-19.00	17.00-18.50	17.00-18.50	17.00-19.00
COWS, all wts.:					
Commercial	16.50-18.00	16.75-18.25	16.25-17.50	16.50-17.50	16.50-17.00
Utility	16.50-17.50	15.75-18.00	15.75-16.50	16.00-17.00	16.00-16.50
Cutter	15.00-17.00	15.75-17.25	15.00-16.00	15.00-16.95	15.00-16.00
Canner	14.00-15.50	14.25-15.75	14.00-15.25	14.00-15.25	14.00-15.00
BULLS (Yrly. Excl.) All Weights:					
Commercial	18.50-20.50	18.00-21.00	17.50-20.00	17.50-20.00	18.50-20.00
Utility	18.00-20.50	18.50-21.00	17.50-20.00	17.50-20.00	18.50-21.50
Cutter	15.50-18.00	18.00-20.00	16.00-18.50	16.50-17.50	16.50-18.50
VEALERS, All Weights:					
Ch. & pr.:	33.00	32.00	32.00	29.00	27.00-32.00
Std. & gd.:	17.00-29.00	19.00-29.00	19.00-29.00	19.00-26.00	19.00-27.00
CALVES (500 lbs. down):					
Choice	22.00-24.00	22.00-24.00	22.00-24.00	22.00-24.00	22.00-24.00
Std. & gd.:	14.00-22.00	14.00-22.00	14.00-22.00	14.00-22.00	19.00-22.00
SHEEP & LAMBS:					
LAMBS (110 lbs. down):					
Prime	18.00-18.50	17.50-18.00	17.00-17.50	16.50-17.50	17.25-17.50
Choice	16.50-18.00	16.75-17.75	16.25-17.00	16.25-17.50	16.75-17.25
Good	15.00-16.50	15.50-17.00	15.75-16.50	15.50-16.50	16.00-16.75
LAMBS (105 lbs. down, shorn):					
Prime	17.50	16.50-17.00	16.50-17.00	16.50	16.50
Choice	17.00	15.75-16.50	16.25	15.75-16.75	16.25
Good	16.00	15.00-15.75	15.25-15.75	15.00-16.00	15.00
EWES:					
Gd. & ch.:	5.00-7.00	6.50-8.00	6.50-8.00	5.50-7.25	6.00-6.50
Cull & util.:	6.00-8.00	5.50-7.50	4.00-5.00	4.50-6.25	6.00-6.00

CORN BELT DIRECT TRADING

Des Moines, Apr. 5—
Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

BARROWS & GILTS:	Cwt.
U.S. No. 1, 200-220	\$17.00@17.65
U.S. No. 1, 220-240	17.00@17.60
U.S. No. 2, 200-220	16.75@17.35
U.S. No. 2, 220-240	16.75@17.35
U.S. No. 2, 240-270	16.15@17.15
U.S. No. 3, 200-220	16.35@17.00
U.S. No. 3, 220-240	16.35@17.00
U.S. No. 3, 240-270	15.75@16.80
U.S. No. 3, 270-300	15.10@16.20
U.S. No. 1-2, 200-220	17.00@17.50
U.S. No. 1-2, 220-240	17.00@17.50
U.S. No. 2-3, 200-220	16.75@17.15
U.S. No. 2-3, 220-240	16.75@17.15
U.S. No. 2-3, 240-270	16.15@17.00
U.S. No. 2-3, 270-300	15.55@16.60
U.S. No. 1-3, 180-200	15.50@17.25
U.S. No. 1-3, 200-220	16.75@17.35
U.S. No. 1-3, 220-240	16.75@17.35
U.S. No. 1-3, 240-270	16.15@17.15

SOWS:	Cwt.
U.S. No. 1-3, 270-330	15.35@16.50
U.S. No. 1-3, 330-400	15.80@16.15
U.S. No. 1-3, 400-550	14.00@15.65

Corn Belt hog receipts, as reported by the USDA:

	This week	Last week	Last year
Mar. 30	50,000	54,000	57,000
Mar. 31	34,000	46,000	33,000
Apr. 1	36,000	37,000	34,000
Apr. 3	55,000	59,000	63,000
Apr. 4	55,000	85,000	80,000
Apr. 5	55,000	70,000	63,000

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, Apr. 4, were as follows:

CATTLE:	Cwt.
Steers, choice	\$24.00@25.75
Steers, good	22.50@24.00
Heifers, gd. & ch.	21.50@25.00
Cows, util. & com'l.	16.00@17.50
Bulls, util. & com'l.	17.50@20.00
Vealers, gd. & ch.	27.00@31.00
Calves, gd. & ch.	21.00@25.00
BARROWS & GILTS:	Cwt.
U.S. No. 1, 200/240	none qtd.
U.S. No. 3, 220/240	17.00@17.25
U.S. No. 3, 240/270	16.75@17.00
U.S. No. 3, 270/300	16.75@16.90
U.S. No. 1-2, 180/200	17.50@18.00
U.S. No. 1-2, 200/220	17.75@18.00
U.S. No. 1-2, 220/240	17.75@18.00
U.S. No. 2-3, 200/220	17.25@17.50
U.S. No. 2-3, 220/240	17.00@17.50
U.S. No. 2-3, 240/270	16.75@17.25
U.S. No. 2-3, 270/300	16.75@17.10
U.S. No. 1-3, 180/200	17.25@17.50
U.S. No. 1-3, 200/220	17.25@17.50
U.S. No. 1-3, 220/240	17.35@17.75
U.S. No. 1-3, 240/270	17.25@17.65

SOWS, U.S. No. 1-3:	Cwt.
270/330 lbs.	16.25@16.50
330/400 lbs.	16.00@16.50
400/550 lbs.	15.25@16.25
LAMBS:	Cwt.
Choice & prime	16.50@17.00
Ch. & pr. sprgs.	17.75

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Apr. 4, were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	\$21.50@25.25
Steers, std. & gd.	19.50@21.50
Heifers, gd. & ch.	20.00@24.25
Cows, utility	15.50@17.50
Cows, can. & cut.	13.50@16.00
BARROWS & GILTS:	Cwt.
U.S. No. 1-2, 200/235	17.75@18.10
U.S. No. 1-3, 190/230	17.75@17.75
U.S. No. 2-3, 200/255	16.75@17.35
SOWS:	Cwt.
300/370, U.S. 2-3	15.75@16.00
400/550, U.S. 2-3	14.50@15.25
LAMBS:	Cwt.
Choice & prime	16.50@17.00
Prime springers	18.50

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Apr. 4, were as follows:

CATTLE:	Cwt.
Steers, choice	\$24.00@26.00
Steers, good	22.50@24.00
Heifers, gd. & ch.	22.00@25.00
Cows, util. & com'l.	14.50@17.00
Cows, can. & cut.	13.50@16.00
Bulls, cut. & util.	16.00@19.50
VEALERS:	Cwt.
Choice	none qtd.
Good & choice	27.00@33.00
Stand. & good	20.00@27.00
BARROWS & GILTS:	Cwt.
U.S. No. 1, 180/200	18.25@18.50
U.S. No. 1, 200/220	18.25@18.50
U.S. No. 3, 200/220	17.65@17.75
U.S. No. 3, 220/240	17.50@17.65
U.S. No. 3, 240/270	17.00@17.50
U.S. No. 3, 270/300	16.50@17.00
U.S. No. 1-2, 180/200	18.00@18.25
U.S. No. 1-2, 200/220	18.15@18.25
U.S. No. 1-2, 220/240	17.85@18.25
U.S. No. 2-3, 200/220	17.65@17.75
U.S. No. 2-3, 220/240	17.50@17.75
U.S. No. 2-3, 240/270	17.25@17.50
U.S. No. 2-3, 270/300	16.75@17.25
U.S. No. 1-3, 180/200	17.75@18.00
U.S. No. 1-3, 200/220	17.75@18.00
U.S. No. 1-3, 220/240	17.65@18.00
U.S. No. 1-3, 240/270	17.25@17.75

SOWS, U.S. No. 1-3:	Cwt.
270/330 lbs.	16.50@16.75
330/400 lbs.	16.00@16.75
400/550 lbs.	15.25@16.25
LAMBS:	Cwt.
Good & choice	16.00@18.25
Choice, shorn	16.50

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, Apr. 4, were as follows:

CATTLE:	Cwt.
Steers, choice	\$23.00@26.50
Steers, good	21.00@25.00
Heifers, gd. & ch.	20.50@25.75
Cows, util. & com'l.	16.50@18.00
Cows, can. & cut.	14.50@16.50
Bulls, util. & com'l.	18.00@19.50
VEALERS:	Cwt.
Good & choice	27.00@31.00
Calves, gd. & ch.	22.00@24.00
BARROWS & GILTS:	Cwt.
U.S. No. 1, 200/220	17.60@17.75
U.S. No. 1, 220/240	17.50@17.75
U.S. No. 3, 240/270	17.00@17.25
U.S. No. 3, 270/300	16.75@17.10
U.S. No. 1-2, 180/200	17.00@17.50
U.S. No. 1-2, 200/220	17.50@17.75
U.S. No. 1-2, 220/240	17.50@17.75
U.S. No. 2-3, 200/220	17.25@17.65
U.S. No. 2-3, 220/240	17.25@17.65
U.S. No. 2-3, 240/270	17.10@17.50
U.S. No. 2-3, 270/300	16.75@17.25
U.S. No. 1-3, 180/200	17.00@17.65
U.S. No. 1-3, 200/220	17.50@17.75
U.S. No. 1-3, 220/240	17.35@17.75
U.S. No. 1-3, 240/270	17.25@17.65

SOWS, U.S. No. 1-3:	Cwt.
270/330 lbs.	16.50@17.00
330/400 lbs.	16.25@16.75
400/550 lbs.	16.00@16.50
LAMBS:	Cwt.
Prime springers	18.50@19.50
Choice springers	16.75@18.50

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Apr. 4, were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	\$23.00@26.00
Steers, standard	21.00@23.00
Heifers, gd. & ch.	22.00@24.50
Cows, util. & com'l.	14.50@18.00
Cows, can. & cut.	11.00@16.00
Bulls, util. & com'l.	19.00@21.50
VEALERS:	Cwt.
Choice	33.00
Good & choice	28.00@32.00
Calves, gd. & ch.	20.00@24.00
BARROWS & GILTS:	Cwt.
U.S. No. 1, 200/220	18.25
U.S. No. 1-2, 190/230	18.00@18.25
U.S. No. 2-3, 190/240	17.50@17.75
U.S. No. 2-3, 240/270	17.00@17.50
SOWS, U.S. No. 2-3:	Cwt.
270/350 lbs.	none qtd.
400/600 lbs.	15.00@15.75
LAMBS:	Cwt.
Choice & prime	none qtd.
Good & choice	16.00@16.50

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended April 1, 1961, (totals compared) as reported by the U. S. Department of Agriculture:

	Cattle	Calves	Hogs	Sheep
Boston, New York City area ¹	11,294	11,124	42,806	38,503
Baltimore, Philadelphia	8,729	2,179	31,366	4,174
Cincy., Cleve., Detroit, Indpis.	18,004	4,018	120,771	11,550
Chicago area	15,376	5,128	41,429	5,942
St. Paul-Wis. areas ²	27,097	19,483	105,086	19,472
St. Louis area ³	11,344	1,292	78,276	4,268
St. Louis City-S. Dak. area ⁴	21,821	91,244	11,494
Omaha area ⁵	37,019	167	82,445	16,391
Kansas City	16,515	38,192
Iowa-S. Minn. ⁶	29,176	9,000	276,610	34,135
Louisville, Evansville, Nashville, Memphis	5,551	2,660	63,694
Georgia-Florida-Alabama area ⁷	9,412	3,315	34,294
St. Joseph, Wichita, Okla. City	20,603	913	44,975	9,678
Ft. Worth, Dallas, San Antonio	10,471	3,700	15,548	31,315
Denver, Ordgen, Salt Lake City	24,075	192	13,927	46,262
Los Angeles, San Fran. areas ⁸	23,654	2,042	24,032	40,611
Portland, Seattle, Spokane	6,965	230	15,198	5,042
GRAND TOTALS	297,106	65,443	1,119,904	278,837
TOTALS SAME WEEK 1960	280,191	71,665	1,180,248	223,764

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Etherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Augusta, Moultrie and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended March 25, compared with same week in 1960, as reported to the Provisioner by the Canadian Department of Agriculture:

	GOOD STEERS	VEAL CALVES	HOGS	LAMBS
	All wts.	Gd. & Ch.	Grade B ¹ Dressed	Good Handweights
	1960	1961	1960	1961
Calgary	\$20.20	\$20.65	\$21.45	\$22.35
Lethbridge	20.30	20.50	22.50	22.26
Edmonton	20.20	20.45	28.75	30.50
Regina	19.50	20.25	30.00	28.75
Moose Jaw	19.50	20.25	23.50	25.75
Saskatoon	19.75	20.25	28.75	28.00
Pr. Albert	19.75	20.00	27.75	25.00
Winnipeg	20.85	21.33	30.86	30.96
Toronto	22.00	23.00	34.23	32.00
Montreal	22.70	23.40	27.25	28.80

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga., Dothan, Ala., and Jacksonville, Fla., week ended April 1:

	Cattle	Calves	Hogs
Week ended April 1 (estimated)	3,500	21,600	21,600
Week previous (six days)	3,385	20,349	20,349
Corresponding week last year	3,305	23,863	23,863

CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended Mar. 25, compared:

	Week ended Mar. 25	Same week 1960
CATTLE		
Western Canada	19,545	18,006
Eastern Canada	15,727	18,273
Totals	35,272	36,279
HOGS		
Western Canada	49,334	63,374
Eastern Canada	64,296	78,296
Totals	113,630	141,670
All hog carcasses graded	125,795	154,768
SHEEP		
Western Canada	4,826	2,072
Eastern Canada	3,602	2,036
Totals	8,428	4,108

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended April 1:

	Cattle	Calves	Hogs	Sheep
Los Ang.	3,000	400	325	75
Stockton	750	100	1,100	450
N. P'tland	1,575	225	1,750	2,650

LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, Mar. 31, with comparisons:

	Cattle	Hogs	Sheep
Week to date	212,300	300,300	105,400
Previous week	192,000	283,600	105,700
Same wk. 1960	194,700	309,200	72,900

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York, market for the week ended April 1:

	Cattle	Calves	Hogs	Sheep
Salable Total, (incl. directs)	1,420	283	14,479	8,514
Prev. wk.—Salable Total, (incl. directs)	91	16	none	none
*Includes hogs at 31st Street.				

Alexanderwerk

Automatic Feed Multiple Plate Grinder

An automatic feed arrangement and a multiple plate system give important advantages explained here.

Automatic Feed

The large pitch feed worm turning slowly in the bottom of the feed hopper grips the meat, and feeds it in appropriate amounts to the high speed operating worm in the cylinder. *This is safer and more efficient than hand feeding.* Moreover, this automatic feed makes it less likely the cutting tools will run empty and overheat.

Multiple Plate System

Does pre-grinding, intermediate and fine grinding in one operation. The meat is cut in stages, rather than all at once. The multiple plate system also cuts cleaner because the knives are held by *plates on both sides.*

The knives can not work away from the cutting surface. *Therefore, every cut is a clean cut.*

Semi-permanent stainless steel plates and knife holders with replaceable blades are standard equipment.

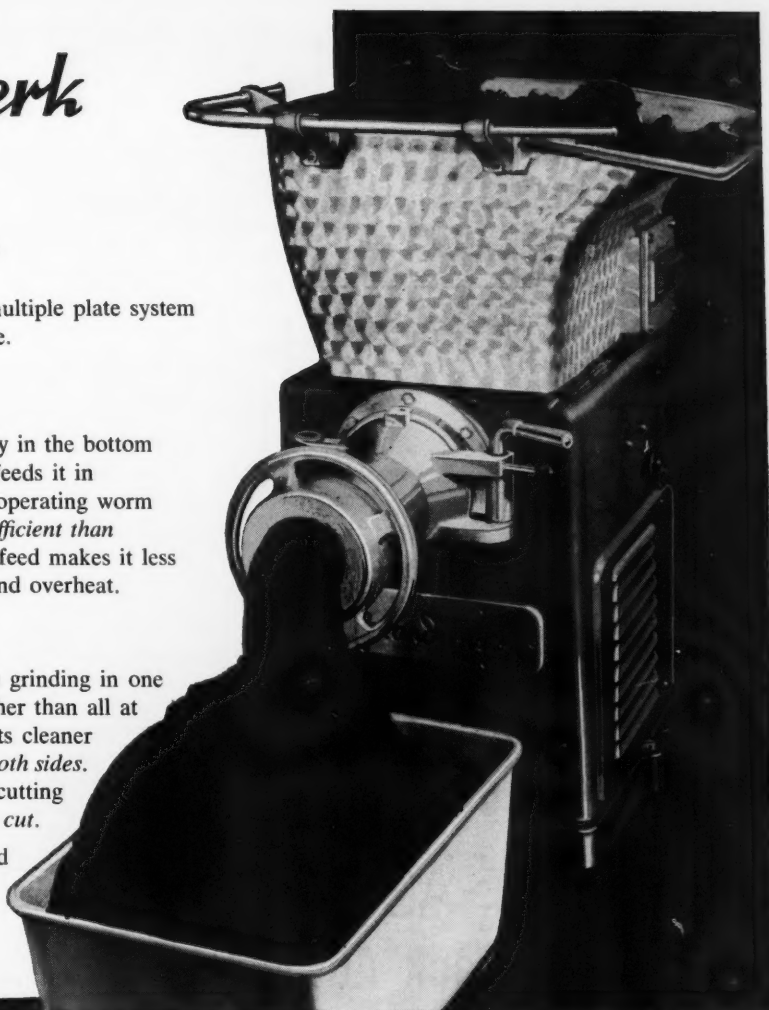
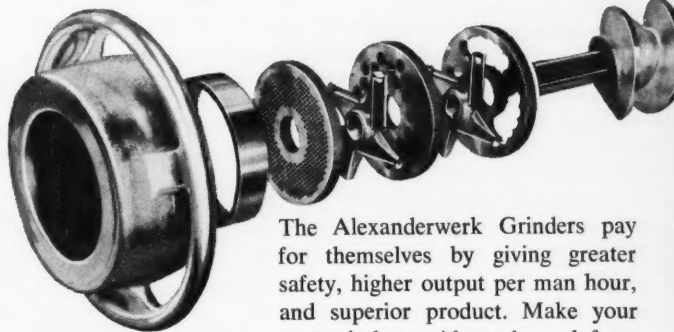


Illustration shows how operating worm forms a continuation of the feed worm. Material moves in a straight line from the hopper through the cutting tools.

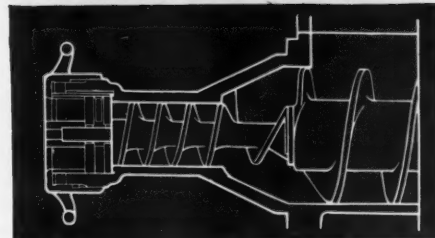
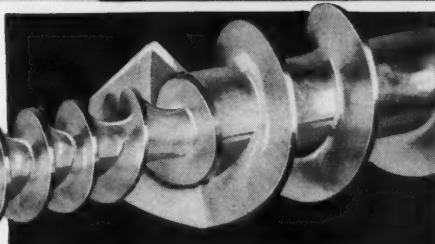


The Alexanderwerk Grinders pay for themselves by giving greater safety, higher output per man hour, and superior product. Make your next grinder an Alexanderwerk from Koch.

Write for descriptive literature and prices.



In Canada . . . Sales and Services by
CANADA COMPOUND
1668 St. Claire Ave. West
Toronto 9, Ontario



KOCH

a division of Koch Supplies Inc.
2520 Holmes St., Kansas City 8, Mo., U. S. A.
Telephone Vltor 2-3788 TWX KC 225



NEAT-AS-A-PIN REFRIGERATION with Krack Automatic Electric Defrost Units at Miller Packing Company

The above reproduction from an unretouched photograph supplied by George F. Miller, owner of the Miller Packing Company, Kokomo, Indiana, is visible proof of frost and icicle-free refrigeration.

"The excellent performance record of Krack units used in the original building was one of the major reasons for selecting more Krack units when our new storage room was added" says George F. Miller.

The BUC-ED low temperature units maintain temperature and humidity at a constant

level to keep meat, poultry and frozen foods at peak freshness.

Advantages in Selecting Krack Equipment

You save installation and maintenance costs because Certified Capacity Ratings guarantee equipment that matches the job. You gain advantage of lower bidding . . . no need to specify oversize equipment.

And what's even more surprising is the low price. This is made possible because of Krack's 30 years of engineering and production experience in electric defrosting.

Send coupon or phone today . . . see how KRACK equipment can give you refrigeration dependability at low production unit cost.



Manufacturers of Freon
or Ammonia, Recirculated,
Flooded or Direct
Expansion Heat Transfer
Equipment

**REFRIGERATION
APPLIANCES, INC.**

**FREE
BULLETIN
BUC-ED-120**

gives you
complete
data

REFRIGERATION APPLIANCES, Inc.
909 Lake St., Chicago 7, Ill., Phone: MOntroe 6-1141

Name

Firm

Address

City Zone State



The Meat Trail...

PLANTS

The Yakima Valley (Wash.) Sheep Marketing Association plans to contact all sheep producers in central Washington counties to gain their support for the construction of a proposed \$100,000 slaughterhouse which would handle between 100,000 and 150,000 head of sheep annually. If constructed, the slaughterhouse would be the only one of its kind in the Northwest providing dressed carcasses for wholesale distribution, according to A. V. NIXON, association president.

Frito Co. of Dallas and Austex Foods, Inc., Austin, Tex., have made plans to merge through an exchange of stock, subject to approval of shareholders of both companies, announced JOHN D. WILLIAMSON, president of Frito, and FRED W. CATTERALL, JR., president of Austex. They said the proposed merger would be accomplished through an exchange of 1.7 shares of Frito for each share of Austex stock held. The transaction would involve about \$2,000,000. Austex, which has plants at Austin and Conyers, Ga., produces canned chili, beef stew, spaghetti, meat balls and chili powder. Frito has 23 plants in the United States and Canada; its chief products are corn chips, potato chips, canned chili, barbecued beef, liver dip and other specialty foods. According to Williamson, plans call for combining Frito's canned foods division with Austex in a single operation at Austin. Frito stockholders will vote on the proposal April 25 and Austex stockholders on April 24. The proposed merger would take place about May 1.

A new meat packing firm, Joe's Packing Co., opened recently in South Raton, N.M. JOE DENNIS is owner of the new company, which will have its formal opening soon.

A new \$200,000 meat distribution center has been opened in Houston, Tex., by Oscar Mayer & Co., Chicago. P. GOFF BEACH, JR., Oscar Mayer executive vice president, told guests at the formal opening that the new 11,000-sq.-ft. center was constructed because of increased demand for the company's products and need for improving service to south Texas retailers. GEORGE C. CHIPMAN, previously district sales manager for the company in Rockford, Ill., is manager of the Houston center. Among company representatives participating in the formal



GIFT OF MEAT is presented to Gov. Terry Sanford (center) of North Carolina by Charles McEnally (right), president of New Bern Provision Co., New Bern, N. C., and 1960-61 president of North Carolina Meat Packers Association. Governor addressed association's annual meeting in Raleigh. Dr. H. Brooks James (left), dean of school of agriculture, North Carolina State College, expressed appreciation at meeting for association's cooperation with college's educational programs. New president of NCMPA is W. H. Elliott (not shown), president of Elliott Packing Co., Inc., Goldsboro, N. C.

opening were CARL G. MAYER, vice president of advertising and public relations; HAROLD T. JAEKE, vice president of planning and engineering, and W. R. BOBERSCHMIDT, vice president and general sales manager.

The meat brokerage firm of Walsh-Brown-Heffernan has relocated its offices from 3449 W. 48th pl. to a new building at 2559 W. 79th st., Chicago. The company's new phone number is HEmlock 6-4300.

The Joplin, Mo., horse slaughtering plant of The Quaker Oats Co., Chicago, will discontinue operations about July 1. The company's Rockford, Ill., and Marion, O., plants will assume production of the Joplin plant's horsemeat, which is a major ingredient of the firm's pet food. The Joplin plant produces only one product in one size container, making it difficult to service customers, since most dealers require several sizes in each shipment, the company explained. Quaker Oats has made no decision as to future disposition or use of the Joplin facility. The plant employs about 40 persons.

JOBS

The Rath Packing Co., Waterloo, Ia., has announced the appointment of FRANK S. GŁODOWSKI as area sales manager of its car route operation in New York. Głodowski was a sales

supervisor for the company in New York for three years before being assigned to Rath's main offices in Waterloo two years ago as a division sales manager. He has served as a Rath sales representative throughout the Midwest and southern states, as well as in several eastern cities.

Oscar Mayer & Co., Chicago, has appointed L. D. SHELDAHL as an assistant controller for staff functions at its Madison, Wis., office. He will direct analysis and interpretation of financial data, accounting research and coordination of the budgeting system and will



L. D. SHELDAHL

have functional responsibility for cost and general accounting policies and procedures. Sheldahl, who was graduated from the University of Illinois in 1951, formerly served on the staff of Price, Waterhouse & Co. in Chicago and Denver. His most recent position was as assistant treasurer of George F. Brown & Sons, Inc., Chicago.

Newly-appointed merchandising managers of Wilson & Co., Inc., recently completed a two-week training program at the firm's Chicago

headquarters. In their new assignments, the merchandising managers will work closely with the Wilson sales organization in coordinating the merchandising activities of the company to increase the effectiveness of these services to Wilson dealers. The new managers and the districts to which they have been assigned are: RONALD DAVIS, Albert Lea, Minn.; JAMES DYE, Cedar Rapids, Ia.; WINSON FINNEY, Kansas City; DONALD REYNOLDS, Los Angeles; JOHN SOUZA, Memphis; JONES WASSON, Oklahoma City; EARL ATCHUE, Boston; J. W. BEARD and R. J. METHOD, co-managers, Atlanta; HENRY GERSTNER, Pittsburgh, and CLIFFORD CONSTANCE, manager, and W. GREEN, assistant manager, Omaha.

J. N. (NEWT) JONES has been appointed head cattle buyer at the Sioux City, Ia., plant of Swift & Company, Chicago. Jones succeeds Ray Naughton, who retired after 39 years of service with Swift, the last five of which were served as head cattle buyer at Sioux City.



J. N. JONES

Jones started with Swift at South Omaha, Neb., in 1929 as a cattle driver and went to Clinton, Ia., as a livestock buyer six years later. He subsequently held various positions in Chicago, including head cattle buyer from 1953 to 1959. He was sent to Sioux City in 1959.

JAMES R. STEWART has been named plant supervisor at Hereford Heaven Brands, Oklahoma City. The meat processing firm is owned by WOODROW, CHICK and FRED FARHA.

EARL R. FRANK has been elected comptroller of The E. Kahn's Sons Co., Cincinnati, announced MILTON SCHLOSS, president. Frank succeeds the late CLETUS P. ELSER, who died March 15. The new comptroller joined the Cincinnati meat packing firm in 1928 and has



E. R. FRANK

been its chief cost accountant since 1943 and assistant comptroller since 1956. Frank is a member of the Cincinnati chapter of the National Association of Accountants and the Society for the Advancement of Management.



WARM WISHES for successful retirement are given Hubert Clover (center) by Richmond Unwin (left), assistant to president, Reliable Packing Co., Chicago, and Donald MacKenzie, director of department of packinghouse practice, American Meat Institute. Clover, who retired as safety director of International Shoe Co., St. Louis, has been member of executive committee of meat packing, tanning and leather products section, National Safety Council, since 1927. MacKenzie is current chairman of section and Unwin is educational committee chairman. Clover was honored at company dinner.

TRAILMARKS

A group of Dutch meat packers and wholesalers recently visited the Albany, N.Y., plant of Tobin Packing Co., Inc., during a 40-day tour of meat packing facilities in the United States. Miss AGNES STRIK, a native of Amsterdam, Holland, who works in the Albany plant's sausage packing department, acted as interpreter. She said the group was impressed by "the cleanliness, the condition of the machines and the huge amount of meat processed here. They were impressed by the size and capacity of the smokehouse at Tobin."

JOHN TROY of Troy & Stalder, Architects, Omaha, has not joined the newly-formed food consulting firm of World Over Food Industry Consultants, Omaha, as stated in the NP of March 25, but rather the firm of Troy & Stalder has been retained as consultants to the food industry consulting organization.

Samuel W. Hippey Co., Lancaster, Pa., paid an average of \$48.66 per cwt. in purchasing every champion and reserve champion hog plus 18 additional hogs at the Lancaster Market Hog Show. The Lancaster meat packer paid a total of \$12,522.70 for the hogs, more than half of the entire sale's gross. Hippey's price of \$48.65 per cwt. was more than double the market price per cwt. of select lots of hogs on that day.

Newly-elected officers of the Oklahoma Frozen Food Provisioners

and Processors Association, which held its fifth annual convention in Oklahoma City, March 26-27, are: LEW MEIBERGEN of Meibergen Frozen Foods, Fairview, president; V. B. ROBERTSON, Marietta Frozen Foods, Marietta, first vice president; ORVILLE MUIR, Zero Packing Co., Wewoka, second vice president, and Dr. LOWELL WALTERS of Stillwater, secretary-treasurer.

How purchasing market hogs on merit basis has benefited the hog and pork industry in his area was described by HAL ABROMS, secretary-treasurer and general manager of Leeds Packing Co., Inc., Leeds, Ala., a division of Standard Provision Co. of Birmingham, at the annual Mississippi state hog field day at State College, Miss.

The P. Brennan Co., Chicago meat packer, discontinued operations March 31 for approximately 30 days due to general business conditions, ROBERT MUNNECKE, president, informed the NP.

BRUCE S. ODOM, a member of the public information department of the American Meat Institute since 1959, has joined Bell & Howell, Chicago, as public relations manager of the photo products division.

Burns & Co., Ltd., Calgary, Alta., which has a franchise from Geo. A. Hormel & Co., Austin, Minn., to produce and sell Hormel's line of Dinty Moore beef stew, has started an advertising campaign aimed at capturing "at least 43 per cent of the

UNIQUE way of announcing future plant construction is presented by Jordan's Ready-To-Eat Meats, Portland, Me. Proposed one-story plant is estimated to cost approximately \$500,000.



beef stew market in Canada," according to H. J. GRANT, general manager of marketing and sales for Burns. He said the brand now holds that percentage of the U.S. market for beef stew. The advertising campaign will include full-page color newspaper ads, billboards, radio and television. Burns is spending about \$75,000 on new equipment for its Calgary and Winnipeg plants to produce the beef stew.

AUGIE R. RING, JR., director of the department of retailer relations, American Meat Institute, Chicago,

will be the featured speaker at a workshop of New Hampshire Food Dealers in Manchester, N.H., on Sunday, April 16. Ring will speak on what he considers a "sensible dollars and cents" method of establishing good practices for retail meat departments.

DR. WARREN GIFFORD, head of the animal industry and veterinary science department at the University of Arkansas, spoke on "Beef Research in Arkansas" at the Arkansas Frozen Food Provisioners conference held recently in Little Rock. Group

discussions on slaughtering and curing techniques and a tour of the C. Finkbeiner, Inc., plant were included in the program of the two-day frozen food conference.

Representatives from T. Wall & Sons, Ltd., London, England, recently visited the plant of The Rath Packing Co. at Waterloo, Ia. The group has been on an inspection tour of meat packing plants in the United States.

FRANCIS D. HOLFORD, controller at the Madison, Wis., office of Oscar Mayer & Co., has been named president of the Madison United Community Chest for 1961.

RICHARD W. RATH, vice president of research and development of The Rath Packing Co., Waterloo, Ia., has been re-appointed to serve on the livestock research and marketing advisory committee of the U.S. Department of Agriculture. The committee is one of 26 commodity and function committees established to make recommendations to the



R. W. RATH

No other stuffer...at ANY price can equal the

ST. JOHN #2015 CONTINUOUS STUFFER

5000 lbs. of HOT DOGS
PER HOUR!

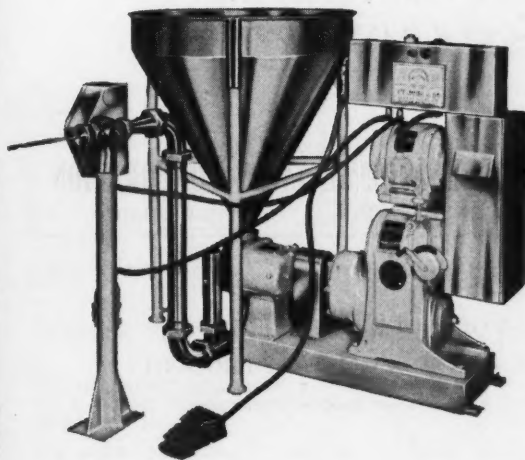
COMPLETE, Ready for installation

\$4,225⁰⁰

Write, wire, phone

ST. JOHN & CO.

5800 S. Damen Ave., Chicago 36, Illinois



CUT COSTS 50% and more* with 'Custombilt' Pan & Ham Mold WASHER and STERILIZER

WASHES ALL TYPES OF PANS, RACHET
TYPE PRESSURE MOLDS & TUBES!

4 MODELS AVAILABLE on which ONE
MAN can wash 200 to 600 pans per hour

- ★ Machines are loaded and unloaded at one end by one man!
- ★ Molds and pans travel thru 4-compartment 160 to 180 degree wash cycle on endless chain of carrier baskets!
- ★ Hydro-pressure washes all parts—removing grease, brown residue, meat particles, etc., before they enter solution-compartment!
- ★ All models have patented renovator-filters that screen paper and meat tissues from prewash and solution water-tanks!

PAN WASHING DIVISION
NIAGARA BOTTLE WASHER
MFG. COMPANY
227 FIRST ST. • TOLEDO 5, OHIO

See our representative at Booth No. 106

✻ reports prove machines pay for
themselves in less than ONE YEAR!



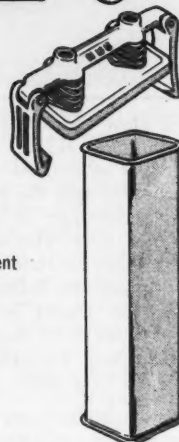
MACHINES IN OPERATION AT:

Emil Schmidt Co.
Peter Eckrich Sons Co.
(2 machines)
Oscar Mayer Co.
Cudahy Bros.
Geo. A. Hormel
& Co.
(3 machines)

John Morrell & Co.
(3 machines)
Colonial Provision Co.
Sugardale Provision Co.
(2 machines)
Klarer Co.
E. Kahn Sons Co.
H. H. Meyer Co.
Marhoefer Packing Co.

John Krauss Inc.
Rose Packing Co.
Hunter Packing Co.
Arbogast & Bastian
Schneider Packing Co.
Sucher Packing Co.
Miller Packing Co.

Emge Packing Co.
(2 machines)
St. Louis Independent
Packing Co.
Armour & Co.
(3 machines)
Intercontinental
Packers Ltd.
Swift Packing Co.
(3 machines)



NIMPA
20th
CONVENTION

ON THIS OCCASION
WE TAKE PLEASURE IN
SALUTING OUR MANY OLD FRIENDS

B. N. S. INTERNATIONAL SALES CORPORATION
52 BROADWAY, N. Y. C. • WH 3-1366

WORLD WIDE SUPPLIERS OF
MEAT AND ANIMAL BY-PRODUCTS
for over half a century

WORLD-WIDE DISTRIBUTORS OF
BAUER BRAND CANNED MEATS



BUSINESS AND PLEASURE are combined by (l. to r.): Harold Au, vice president of United Meat Co., Ltd., Honolulu; Mrs. and Walter Flook, Hoffman Packing Co., Inc., Syracuse, N. Y., and Douglas Donop, who is studying at University of Hawaii Graduate School of Business Administration. Mrs. Flook, who is president of Hoffman Packing Co., and her husband, who is general manager, made arrangements with Au for Hawaiian distribution of Hoffman product, "Snappy's." Donop acted as liaison. Syracuse couple was in Hawaii attending Mid-Pacific Conference of Western States Meat Packers Association held immediately after WSMFA's annual meeting in San Francisco.

USDA regarding production, utilization, marketing research programs and educational activities. Since it was established in 1946, the livestock

research and marketing committee has been instrumental in developing programs to assist all groups involved in the production and mar-

keting of livestock and various livestock products.

JOHN L. HILLEBRAN, office manager at Klarer-Dixie, Inc., Arabi, La., has been elected Exalted Superzeb of the New Orleans Herd of the Royal Order of Zebras.

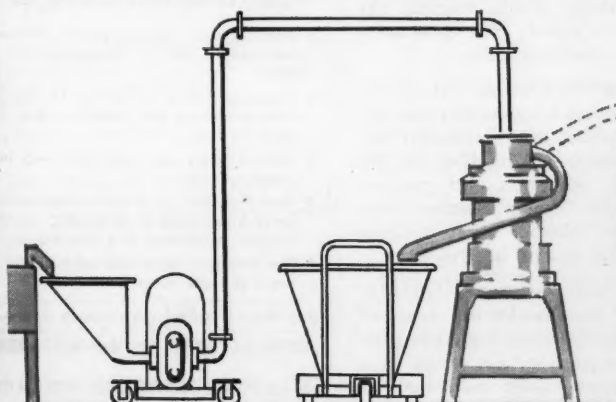
DEATHS

DEAN S. HAWKINS, 59, vice president in charge of labor relations for Armour and Company, Chicago, passed away April 1 at Nashville, Tenn. He had been on a leave of absence from Armour for health reasons. Hawkins joined Armour in 1924 as a clerk at St.



D. S. HAWKINS

Joseph, Mo. He held positions as assistant superintendent at the Chicago plant and superintendent at both the Mason City, Ia., and Omaha plants before being transferred to the Chicago general office in 1938. Hawkins subsequently became manager of the quality control department, general superintendent and assistant general manager of all the company's packing plants.



SILENT CUTTER

ST. JOHN TRANZ-PORTER NO. 626

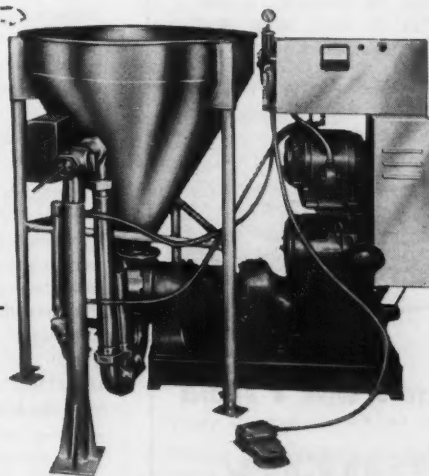
DUMP BUCKET

UPRIGHT EMULSIFIER

Increase Production by Eliminating Labor!

Moving product faster means moving it easier, too, when you use a St. John Tranz-porter pump and a St. John #2015 continuous stuffer.

The smoothly-operating Tranz-Porter will pump emulsion directly to the emulsifier at a steady, pre-determined rate. Assures high volume with minimum labor cost.



ST. JOHN No. 2015 CONTINUOUS STUFFER

ST. JOHN & CO.

5800 S. Damen Ave., Chicago 36, Illinois

MR. PACKER

**For cleaner,
brighter
ham and
loaf
molds**

try

**SANFAX
HM-81**

Cleans and brightens both stainless steel and aluminum ham and loaf molds in record time.

This specialized chemical formulation quickly breaks down protein deposits to insure rapid, thorough cleaning without extensive scrubbing and scraping.

Sanfax HM-81 is odorless ... safe to use, store and handle ... easy to prepare ... economical in time, labor, and use requirements.

Sanfax HM-81 is highly concentrated to assure peak effectiveness with minimum material.



WRITE • WIRE • PHONE

SANFAX
Corporation®

P. O. BOX 604
ATLANTA, GEORGIA
ATLANTA CHICAGO SAN FRANCISCO
TORONTO, CANADA

NEW TRADE LITERATURE

Packing and Merchandising Guide (NL 1164): A 14-page booklet keyed to the interests of all factors in meat packing and merchandising has recently been issued by the Wire Box Manufacturers Association, Chicago. The brochure contains a two-page package value chart based on facts discovered in a survey study of the meat industry.

Materials Handling Equipment (NL 1189): A new, two color, 16-page booklet outlining the advantages of renting materials handling equipment has been made available to interested individuals and firms by the Clark Rental Corp. of New York City.

Motor-Compressors (NL 1236): Two brochures covering specifications and performance data on new four- and six-cylinder Copelamatic motor-compressors have been published by Copeland Refrigeration Corp., Sidney, O. Form #6001 covers sizes from 7½ hp. to 20 hp. and form #6006 from 10 to 30 hp.

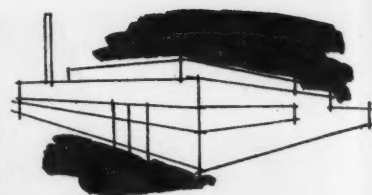
Unitized Conveyors (NL 1071): Bulletin No. 112 contains 22 pages of detailed descriptive matter, charts and illustrations on the use of "Handidrive" conveyors of Standard Conveyor Co., North St. Paul, Minn. Tips on making the proper conveyor selection are offered, taking the following elements into consideration: conveyor slope, width, spacing, capacity, horsepower, rollers, frames, drives and auxiliary units.

Hydraulic Jet Cleaner (NL 1211): Sellers Injector Corporation has announced publication of Bulletin 446, which contains information on the installation, operation and maintenance of its "Super Booster" hydraulic jet cleaner that utilizes steam as its source of energy.

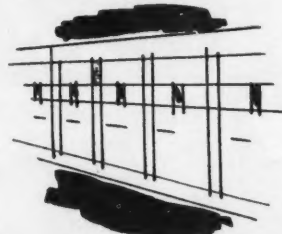
Temperature Detector (NL 1112): Details of this resistance type of temperature detector, sealed to prevent contamination, are given in a new two-page folder published by the manufacturer, Bailey Meter Co., Cleveland. The illustrated folder gives complete specifications and information on the unit, pointing out its accuracy and range.

Use this coupon in writing for New Trade Literature. Address: The National Provisioner, giving key numbers only (4-8-61).

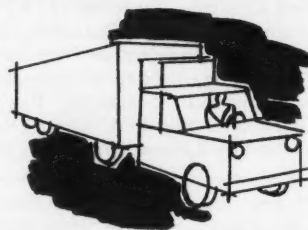
Key Numbers
Name
Street
City



BUILDING A PLANT?



INSTALLING A SMOKEHOUSE?



HIRING A TRUCKER?

For timesaving efficiency look **FIRST** in the **PURCHASING GUIDE**, the "YELLOW PAGES" of the Meat Industry, for ...

- Manufacturers' catalog pages, information on products for all departments of your plant.
- Classified lists of all sources for any product—machinery and supplies—over 1,700 products listed.
- Subject index for quick reference to all product heads.
- Classified lists of service companies—brokers, order buyers, engineers, architects, truckers, consultants and laboratories.
- The company name and address for hundreds of trade names.

Buy the classified way—save time—USE PURCHASING GUIDE for the MEAT INDUSTRY

A NATIONAL PROVISIONER PUBLICATION



THE NATIONAL PROVISIONER, APRIL 8, 1961

EQUIPMENT FOR SALE

THE LAZAR COMPANY

brokers • dealers • sales agents • appraisers

1709 W. HUBBARD ST., CHICAGO 22, ILL.
PHONE Canal 6-4200

NEW—USED—REBUILT

MACHINERY FOR MEAT PACKERS—
RENDERERS—SAUSAGE PROCESSORS
and ALLIED FOOD INDUSTRIES

ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed

★ We Lease Expellers ★
PITTOCK & ASSOCIATES, Glen Riddle, Penn.

Used Meat Processing Equipment—U. S. Slicers, Scales, Bacon Wrapping Machines, Hamburger Stuffers, etc. For particulars write
W. E. HARVEY, SWIFT & COMPANY
PURCHASING DEPARTMENT, U.S. YARDS
CHICAGO, ILLINOIS

20 cages—heavy duty new type,
42" width75¢ each
100 Hoy loaf pans 66-S\$9.00 each
GREENLEE PACKING COMPANY
West 12th Street Sioux Falls, S.D.

FOR SALE: FLEX VAC vacuum machine, model 6-5 together with Beech-Russ pump model 100 D. In excellent condition. Full price \$1000.00 f.o.b. Cincinnati. Write to MANE SAUSAGE & PROVISION CO. 552 Oliver St., Cincinnati 14, Ohio

FOR SALE: One GLOBE Roto cut, size 54" x 24"; large size; excellent condition, currently being used. FS-129, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PRESSES FOR SALE

FOR SALE: French Oil Co. type 2-S screw type extraction presses, 300 psi, tempering bins, 60 HP motor and drive. Perry Equipment Corporation, 1404 N. 6th St., Philadelphia 22, Pa.

2-500 ton Southwark Hydraulic Lard Presses with Cages. Frick 8 x 8 and York 6½ x 6½ Ammonia Compressors. H. LOEB & SON, 4643 Lancaster Ave., Philadelphia 31, Pa.

FACTORY NEW: FRYMA Combination Colloid Mill meat grinder, 22 H.P. Sacrifice \$1050. Contact Box FS-60, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

FOR SALE: One 1953 Chevrolet truck with practically new motor and good rubber. 8' fully refrigerated body, entire truck in good condition. Sacrifice for \$1595.00. JENKINS MEAT CO. INC., P. O. Box 1092, Staunton, Virginia.

EQUIPMENT WANTED

WANTED: TO PURCHASE AMSCO SHRINK-WRAT TANK. W-166, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

THE NATIONAL PROVISIONER, APRIL 8, 1961

BARLIANT'S WEEKLY SPECIALS

OUR OWN WAREHOUSE CLEARANCE SALE.

Thanks to our many fine customers, our business has grown and we are moving to larger more modern facilities at 625 N. Kedzie Avenue. Because we are moving prices on our warehouse stock have been sharply reduced. Below are a few of the outstanding offerings which are available during this sale:

Sausage & Smokehouse

3223—SLICER: U.S. mdl. 150-D, on stand, with Neoprene Conveyor\$425.00
3224—SLICER: U.S. w/10' x 12" rubber belt conveyor, on stand\$750.00
2298—SLICER: U.S. Heavy Duty #3, with mtr. & stand\$1475.00
3224—SLICER: U.S. mdl. 170-G, ¼ HP. mtr., 53" conveyor, 12" neoprene belt\$750.00
3226—SLICER: U.S. mdl. 170-G, ¼ HP.\$750.00
2911—SLICERS: (2)
1—Berkel mdl. 170-G, ½ HP.\$550.00
1—Hobart mdl. 1513, single phase\$50.00
3074—SLICER: U.S. #170-G, ¼ HP.\$750.00
3232—MIXER: Buffalo 200# cap.\$495.00
1945—GRINDER: Hobart w/safety ring, worm, knives, plates, 2 HP.\$150.00
2134—GRINDER: Fleco, 2 HP.\$225.00
2236—GRINDER: Boss #161, 20 HP.\$595.00
3007—GRINDER: Buffalo #66-B, 15 HP.\$450.00
3209—GRINDERS: (2) Enterprise mdl. 4066, 15 HP., jacketed bowlea. \$750.00
2386—STUFFERS: (2) Boss 400#ea. \$950.00
3231—STUFFER: Globe 500#\$1,050.00
3233—STUFFING TABLE: stainless, 12' x 58"\$150.00
2978—SILENT CUTTER: Buffalo #50, w/30 HP. motor and starter\$975.00
3071—SILENT CUTTER: Boss #40A, 7½ HP. unloader with ½ HP. 4-knives, good condition\$675.00
2992—FROZEN MEAT CUTTER: Seybold, complete with motor\$475.00

Kill Floor & Cutting

2055—BAND SAW: Do-All mdl. MS-15, 1½ HP. stainless steel movable top table\$250.00
2114—BAND SAW: Master, stationary table 15" dia. wheel, 2 HP. motor\$150.00
3221—BAND SAW: Jones-Superior mdl. #54, w/ stainless steel table\$750.00
2961—BAND SAW: Jim Vaughan mdl. K, w/motor and starter\$325.00
2958—BAND SAWS: (2) Jones-Superior mdl. #53, stainless steel stationary tableea. \$675.00
3210—BAND SAW: Jones-Superior mdl. 19, w/3 HP. motor\$375.00
2633—BEEF CASING CRUSHER & SLIMER: Anco #697 (combination) w/5 HP. mtr.\$495.00
2636—BEEF CASING STRIPPER & FATTER: Anco #696, 3 HP. motor\$495.00
2637—BEEF CASING STRIPPER: Anco\$395.00
3041—MANURE STRIPPER: Anco, ½ HP.\$395.00
3042—BEEF CASING CRUSHER: Globe, w/mtr.\$495.00
3001—HOG & SHEEP HEAD SPLITTER: Anco #562, 2 HP. mtr., V-belt drive\$575.00
3222—HOG POWER PUSHER: walker type\$275.00

Scales

3242—SCALE: Toledo bench type, 250#\$125.00
3243—SCALE: Toledo style JSI-W, 50#\$225.00
2818—SCALES: (25) Exact Weight models 113-213-253 & 273ea. \$65.00
2610—SCALES: (3) Toledo Fan type, 20# cap. x 2 oz. graduation, 10# beamea. \$40.00
2615—SCALE: Toledo floor mdl. 601, 250#, w/tare beam & printweight attachment\$250.00
2617—SCALE: Fairbanks, 500# cap., ½# grad., w/ quick tare attachmentea. \$225.00

2619—BENCH SCALES: (4) Toledo style #841, 50# x 2 oz. graduationea. \$200.00
2623—BENCH SCALES: (4) Toledo style 851W, 40# x 1 oz. graduationea. \$200.00
3247—DIAL SCALE: Toledo, portable, 250# x ½# grad., 100# & 25# tare beams\$350.00
3248—PLATFORM SCALE: Toledo 1000# dial, 400# tare\$375.00
3249—BENCH SCALE: Howe, 125# x 2 oz. w/50# & 25# tare beams, on stand\$300.00
3213—SCALE: Toledo long column dial, with 500# dial\$275.00

Refrigeration

3250—FREON COMPRESSOR: Curtiss KWH1001, 3 HP. motor\$275.00
3251—COMPRESSOR: York mdl. D-8, 10 HP.\$500.00
2884—COMPRESSORS: (2) York Freon—
1—mdl. 75 HW, 7½ HP.\$375.00
1—mdl. #2011W, 2 HP.\$150.00

Trucks

2098—SHELF TRUCKS: (25) 2-shelves 32½" x 59½" x 52" high, trailer typeea. \$15.00
3239—SMOKEMEAT TRUCKS: (2) galv., 2-shelves 31" x 60" x 20" apart, OAH 50"ea. \$50.00
3240—SMOKESTICK HANGING TRUCK: 30" wide, 37½" long, 70" high, RT\$35.00
3241—OLEO SEEDING TRUCK: 64" x 33" x 18" deep, RT wheelsea. \$35.00
3038—PAUNCH TRUCK: Globe #7287\$20.00

Miscellaneous

3254—AIR COMPRESSORS: (2)
1—Curtiss, 3 HP. motor\$125.00
1—Gardner-Denver, vert. 3 HP.\$125.00
2650—SMOKEHOUSE DOORS: (2-sets) stainless steel, frame 104½" high x 56" wide x 11" deep, ea. door 102" x 26" wide—per set\$250.00
3255—COMPRESSOR UNITS: (2)
1—Frigidaire, ½ HP.\$45.00
1—Curtiss, ¾ HP.\$45.00
2008—ICE MAKER: York mdl. #225, w/150# Bin\$250.00
2107—CASING FLUSHING TABLE: w/tubes\$75.00
2232—MOYNO PUMP: type CDQ, stainless steel, V-belt to 5 HP. TE motor\$225.00
3260—STEAM CLEANER: Elec. Magic\$225.00
2599—BALANCER: C. A. type 167-A, w/monorail traveler\$25.00
2600—BALANCERS: (2) Thorea. \$65.00
2603—TANK: stainless steel, 4' x 4' x 3' deep, OAH 64" on legs, w/dump gate on end\$450.00
2631—VAC-PUMP: Curtiss, 3¾" bore, ¾ HP. single cylinder compressor\$225.00
3261—COMPRESSOR: Worthington, ¾ HP.\$65.00
3265—UNIT HEATER: I.L.G.\$35.00
3268—STEAKMAKER: Hobart mdl. 400, ½ HP. motor\$125.00
3270—CONVEYOR: black belt 12' long, 15" wide, chain drive from motorBids requested
3274—INCLINE PORTABLE CONVEYOR: 12' long, 8" wide belt\$75.00
2990—FAS-TIE MACHINES: (2) Hercules ea.\$125.00

WELCOME NIMPA CONVENTIONEERS!!

Be sure to visit our Booths 17 & 18 and see our display of the sensational Presto Automat Cutter & the all new Presto Automat Sausage Linker for synthetic & all other type Casings.

All items subject to prior sale and confirmation

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.
WAbash 2-5550

BARLIANT & CO.

CLASSIFIED ADVERTISING

[Continued from page 87]

POSITION WANTED

MANAGEMENT

Position wanted by man who has and can stimulate progress through broad experience, initiative and aggressive ability to get results. 26 years in practical, supervisory and management capacity. Heavy background in administration, sales, production, livestock, costs and labor relations. Now managing full line plant, Midwest. Age 46. Qualified reason for relocating. Can talk to interested person at N.I.M.P.A. meeting.

W-142, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

PLANT SUPERINTENDENT

CAPABLE and AGGRESSIVE: 20 years' experience in supervisory and management capacity. Experienced in all phases of fresh meat and sausage operations including sales and labor relations. Present location New York state. W-158, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ENGINEERS AVAILABLE

EXPERIENCED: In setting standards, costs, departmental layout, plant design, refrigeration, production problems, for short time work in your plant. Any location. STARR PARKER & ASSOC. 843 Marietta St., N.W. Atlanta 18, Georgia. Phone 872-6877

PLANT SUPERINTENDENT: Experienced in all phases of meat canning and specialty items, costs, labor relations and quality control. Capable of taking full charge. W-159, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

AGRICULTURAL ECONOMIST: M.S. degree, age 27, married. Three years' experience in marketing and economic research. Seeks marketing or general administration opportunity. W-160, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERT SAUSAGE MAN: Under 50. Lifelong experience. Large or small operation. Now employed. Desire change. Immediate interview. W-161, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CANNING SUPERINTENDENT: Knows all aspects of efficient meat canning. College graduate in the thirties. W-162, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

CATTLE BUYERS

ONE OF THE LEADING: Meat packing companies has openings for several experienced cattle buyers. These positions will provide opportunity for steady work with good salaries and substantial employee benefits for the men selected. In reply, please give complete personal data and work history. Write to
Box W-167, THE NATIONAL PROVISIONER,
15 W. Huron St., Chicago 10, Ill.

SALESMAN — MEATS

SOUTH CENTRAL OHIO: Full-line packer wants experienced man in distributive account sales who also has hotel and restaurant sales experience. Good earnings potential on guarantee and commission. Write briefly to Box W-163, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT MANAGER

ESTABLISHED: Slaughter house on west coast, just remodeled for federal inspection, wants man with experience as a livestock buyer, cooler man for selling and able to manage plant. State experience, salary and age. W-168, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN WANTED: Calling on pork packers, to handle side line of loin paper, sliced bacon folders, frank and sausage folders. Good steady repeat business. Some choice territories available for right men. BORAX PAPER PRODUCTS COMPANY, 350 E. 182nd St., Bronx 57, N.Y. Phone Wellington 3-1188.

CANNING MAN: We have the facilities and capital to set up a canning department for meat product in New England. We need a man to take full charge. Must have know-how of production and sales. Can also share in profits. Write Box W-164, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

IT HAS BEEN PROVEN

THAT MEN WHO SELL: Other items to sausage manufacturers, can also sell SAYER'S HOG CASINGS and SAYER'S SHEEP CASINGS.

SAYER & COMPANY
810 Frelinghuysen Ave., Newark 12, N. J.

SALESMAN

FOR THE SOUTHEASTERN STATES: To sell our seasonings, cures, binders, emulsifiers, cereals, phosphates, tenderizers, caseinate, sauces, soup mixes, etc. EXCELLENT EMPLOYMENT to right man.

KADISON LABORATORIES
1850 W. 43rd St., Chicago 9, Ill.
Telephone Yards 7-6366

FOOD TECHNOLOGIST

FOOD TECHNOLOGIST: With minimum of 2 years' experience in meat, cheese or poultry fields, to work on existing and new applications of flexible plastic packaging. Plant located in Cedar Rapids, Iowa. Will do laboratory and field development work. Must be willing to travel and relocate. Send complete resume to:

W. R. GRACE & CO.
Attn: Personnel Manager Cedar Rapids, Iowa

Multi plant National Packer has opening for an experienced curing foreman and also a shipping foreman in New England. Please send resume with all pertinent data. Box W-157, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

PLANT MANAGER: Needed by new on-the-rail beef plant, Nebraska. Must have experience and able to direct complete operations including sales. Outstanding opportunity. Send full resume. Confidential. W-139, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

FOR SALE—RENDERING

25% Capitol Stock in Rendering Plant. One year old, new building, tallow storage tanks, 3-Albright-Nell Cookers 5-12 one Anderson Expeller-150 H. P. gas fired boiler, Prebreaker, Hasher-Washer, Screw Conveyors All Automatic-3 Man Operation, All Equipment Purchased New. Plant is Located in Iowa. Have long term contract with Packer that kills 6500 to 8000 head per month, no Dead Stock. These cattle are fat, average 1100 pounds.

We receive all fat, bones, offal and blood.
Real Investment At \$15,000 for my stock.
FS-151, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

DOG FOOD CANNING PLANT

COMPLETE: Dog food canning plant located in center of deep south, covering sales area of Louisiana, Arkansas, Tennessee, Mississippi and Alabama. Selling in excess of 7,000 cases weekly with capacity of 1200 cases daily. 14,000 square feet floor space, 68 acres, 1,800 square feet of office space, all recently remodeled. For further details, write or phone:

H. D. LAUGHLIN & SONS
3522 North Grove St., Fort Worth, Texas
Telephone MA 4-7211

FOR SALE—LEASE or lease purchase, government inspected beef plant—new—completed in 1960. Can be converted to boning plant. Located in Denison, Iowa. CENTRAL ICE MACHINE CO., 5014 South 24th St., Omaha 7, Nebraska, Phone 731-4690

FOR SALE: Pork store in upstate New York, a partnership or the whole business for sale. FS-156, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

BUSINESS OPPORTUNITY

ATTENTION! PACKERS, FABRICATORS, DISTRIBUTORS. Purveyorship with remodeled plant available in good market (Washington, D.C.) Genuine opportunity for subsidiary distribution at nominal investment. FS-141, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT FOR RENT

FOR LEASE

REFRIGERATED STORAGE IN HOUSTON

- Will lease reasonably all or part of 40,000 square feet.
- One of the finest refrigerated facilities in the Southwest.
- Thermostat-controlled, both dry and wet cold storage.
- Modern and new, centrally located with east access.
- Includes railway siding, conveyors, & air-conditioned office space.
- Will lease with option to buy equipment.

CONTACT NED GILL, OIL & GAS BUILDING,
CA 5-0234, HOUSTON, TEXAS

FOR LEASE—SMALL KILLING AND SAUSAGE PLANT. FEDERAL INSPECTION. DALLAS—FORT WORTH AREA. GENE MOBBY, FE 1-1811. 3327 Springwood Lane, Dallas 33, Texas

FOR SALE, LEASE, PARTNER or CUSTOM KILL: Proposition considered. Tax loss meat packing corp. Central New Jersey new U.S.D.A. Inspected plant. Slaughtering and boning operations. Pork, veal and beef. Principals only. FS-105, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

MISCELLANEOUS

SALES REPRESENTATIVE

LONG EXPERIENCED: Packing house salesman with own organization, interested in selling carlots or any quantities of boneless beef or other meat items, domestic or imported. Numerous chain, canning and hotel and restaurant supply house accounts. W-157, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANUFACTURERS REPRESENTATIVE

NEW AGGRESSIVE SALES TEAM PRESENTLY HANDLING CASINGS, MILK AND SPICES IN MID SOUTH AREA. DESIRE OTHER NON-COMPETITIVE LINES OF MEAT PACKER SUPPLIES. INQUIRIES WILL RECEIVE IMMEDIATE ATTENTION.

BURING-ROGERS ASSOCIATES
300 NO. HIGHLAND AVE., SUITE 18
MEMPHIS, TENNESSEE

SMOKE HOUSES LEAKING?

Write for information on "RSC"—an excellent compound for sealing smoke house leaks. Greig Industries, 763, S. Wayne Place, Wheeling, Ill.

LOIN PAPER

Treated wet strength EXCELLENT QUALITY wrapper for fresh pork cuts at LOW LOW PRICES. Please send for samples and prices or call collect.

BORAX PAPER PRODUCTS CO.

350 East 182nd Street
New York 57, New York
Wellington 3-1188

USDA LABELS EXPEDITED

WITHIN HOURS OF RECEIPT \$6.50 EACH Complete services—Gov. information, labels, liaison—blue prints. FDA, etc. Available monthly hourly, per item.

JAMES V. HURSON
Albee Bldg., 1426 G Street, N.W.
Washington 5, D.C. Telephone REpublic 7-4122

HOG • CATTLE • SHEEP

SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

THE NATIONAL PROVISIONER, APRIL 8, 1961



PNEUDRAULIC HEAD SPLITTER

PATENTED



INCREASES PRODUCTION

LOW INSTALLATION COST

LOW OPERATING AND MAINTENANCE COSTS

SAVES VALUABLE FLOOR SPACE

SAFE TO OPERATE

The efficient performance of this compact Head Splitter Unit has been proved in numerous plants.

Low installation and maintenance costs make it a real profit maker on any kill floor. One air line connection puts it in operation for you in a jiffy. Each stroke is controlled by twin operating handles which require the placing of both hands well out of danger.

Should the operator contrive to place his hands on the platen, its upward movement tends to cause him to withdraw them by natural reflex action.

Knife is grooved so that it will not injure the brain.

Write for further information

THE ALLBRIGHT-NELL CO.

SUBSIDIARY OF CHEMETRON CORPORATION
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS



sell-aroma

to spice up Bacon sales



See page J-4

NEVERFAIL

Pre-Seasoning

BACON CURES

NEVERFAIL . . . the *spiced* cure . . .
in special formulations for
dry cure and pumped bacon.

H. J. MAYER & SONS CO., INC.

6813 South Ashland Avenue—Chicago 36, Illinois
Plant: 6819 South Ashland Avenue

In Canada: H. J. Mayer & Sons Co. (Canada) Limited, Windsor, Ontario

